

# Cake Masters MAGAZINE

4 WINTER TUTORIALS

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INTERNATIONAL HIGHLIGHTS

Recipes  
Competitions  
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Indulgent Recipes



Rustic Topiary Cake Tutorial

Cake Masters





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# Winter Wonders!

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## Contributors:

Hazel Wong Cake Design  
ShugaRush  
Chef Mike Terry  
Zoë Clark  
Butcher Baker Baby  
SweetArt Cake Company  
Sweet Delights Cakery  
Art of Cake Design  
Peboryon  
Rose Macefield Cake Artist

## Front Cover Star

Shannon Mayes  
SweetArt Cake Company

## Editorial Team

Emily Gussin  
Rhona Lavis  
Laura Loukaides

## Afternoon Tea Expert

Jennifer Rolfe - Jen's Just Desserts

## Advertisements

Emily Gussin  
E: [emily@cakemasters.co.uk](mailto:emily@cakemasters.co.uk)  
Tel: 0208 432 6051 or 07939 562567

**Cake Masters Magazine Awards  
2016 Sponsorship**  
[awards@cakemasters.co.uk](mailto:awards@cakemasters.co.uk)

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## Welcome to the December issue of Cake Masters Magazine.

I hope that you are gearing up for an enjoyable festive holiday, celebrating with friends and family.

This issue of the magazine features some beautiful, winter inspired tutorials with easy to follow steps. Our

cover cake is a brilliant tutorial by Shannon Mayes from SweetArt Cake Company, so you can learn to make the stunning isomalt lantern. Next is one of my favourites in this issue, from Chef Mike Terry in association with Icing Image. Mike creates a fabulous snowflake cake, decorated with wafer paper. Our third tutorial is from Hazel Wong Cake Design, who creates a really pretty cake that incorporates flowers and berries. Last, but by no means least, is a beautiful Rustic Topiary Cake tutorial by Nisha Fernando from Sweet Delights Cakery - I just love those pinecones!

We had a fantastic time at Cake International last month and have a highlights article covering the best bits. As part of the Cake International weekend, we held the 2015 Cake Masters Magazine Awards. It was SUCH a fantastic event celebrating talent in the sugarcraft and cake decorating arena. Thanks to our judging panel, and to those that booked a flight especially to come to the awards. There was so much international cake talent in one room, it was really overwhelming.

Zoë Clark is in the expert seat this month and we have a fun cake decorator quiz for you to try. Work out what kind of cake decorator you are and be sure to let us know if the results match reality! As usual, we have some fantastic book and tutorial reviews, tips and tricks.

Lastly, we are looking forward to kicking off our special competition: Cake Masters' Christmas Countdown. There will be 24 winners over 24 days in our Countdown to Christmas with over £3,000 of prizes - make sure you have a look at the amazing prizes to be won and remember to enter each and every day on our Facebook page!

Merry Christmas and best wishes for 2016

*Rosie*

Editor  
[editor@cakemasters.co.uk](mailto:editor@cakemasters.co.uk)

## Editor's Top Picks!

*WIN Over £3000  
worth of Prizes!  
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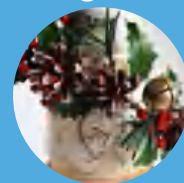
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INTERNATIONAL



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Cake Tutorial  
by Chef Mike Terry



Rustic  
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# Baking Wish List



Wilton Snowflake Pan  
Hobbycraft.co.uk  
£8



Monsoon by Denby Antalya  
Set of Three Cake Tins  
Denby.co.uk  
£26



White Chocolate Wonder Melts,  
250g  
Bakingdeco.co.uk  
£2.99



Turquoise Vanilla Satin Ice  
Satinice.com  
Available in all good cake  
decorating stores



Lakeland Pink and White  
Mini Mallows  
Lakeland.co.uk  
£1.55



2mm Silver Sugar  
Dragées, 20g  
Cake-stuff.com  
£1.49



Frozen Crystal Large Cake Lace  
Mat by Claire Bowman  
Thecakedecoratingcompany.co.uk  
£29.95



Rainbow Dust Metallic Light  
Silver Click-Twist Brush  
www.cake-stuff.com  
£2.85



Sophie Allport Winter  
Wonderland Adult Apron  
Sophieallport.com  
£18



Cable Knit Design Mat  
Katysuedesigns.co.uk  
£9.98



Modcor Light Blue Isomalt, 150g  
Thecakedecoratingcompany.co.uk  
£4.95



Edible Glaze Spray, 100ml  
Pmecake.co.uk  
£5.95



# Baking Wish List



75 Prancing Reindeer Cupcake Cases  
Lakeland.co.uk  
£1.98



Little Venice Cake Company  
Sterling Silver, Double Satin  
Ribbon Spool  
Stuff4crafts.com



DECOgel White, 8oz  
Icingimages.com  
\$10.99



Renshaw Royal Icing  
Renshawbaking.com  
£2.49



Tala Holly Leaf Plunger Cutters,  
Set of Three  
Craftcompany.co.uk  
£3.22



Small Sequins Mould  
Karendaviescakes.co.uk  
£15.50



Patchwork Cutters Penguin Set  
Patchworkcutters.co.uk  
£4.50

Sparkle Pattern Stencil  
Evilcakegenius.com  
\$24.95



Hamilworth Stamens  
Small Round Dull Head Lemon  
Design-a-cake.co.uk  
£3.75



Wilton Winter Wonderland  
Treat Boxes  
Thecakedecoratingcompany.co.uk  
£4.99



Rose Leaf Veiner by Culpitt  
Craftcompany.co.uk  
£5.72



Blitzen Cakeflake Silicone Onlay  
Marvelousmolds.com  
\$12



# OUT & ABOUT

This feature tells you about our travels out and about, events around the world and upcoming events!

This month we have...

## ... been to The Cake & Bake Show in Edinburgh

From Great British Bake Off contestants to a gigantic Storytelling Chair surrounded by sugar characters from your favourite stories, this year, The Cake & Bake Show went to Edinburgh to bring baking and decorating to a Scottish audience. At the show, top celebrities including Lisa Faulkner, Eric Lanlard and Gregg Wallace provided demonstrations and expert advice in the Super Cake & Bake Theatre, as well as GBBOW winners Jo Wheatley, John Whaite and Nadiya Begum on the Great British Bake Off live stage.

We also loved seeing the Competition Cakes. Congratulations to Annie Body, who won 1st place in the Cake Professional category, Kelly McWilliam in the Amateur category, and Katie Skinner in the Junior category, as well as Linsey McIvor who was placed first in the Bake competition.

To find out more, head to: [www.thecakeandbakeshow.co.uk](http://www.thecakeandbakeshow.co.uk)



## ... seen an amazing Cupcake Run!

On Saturday 5th November, in St. Louis, Missouri, around 800 people took part in The Gateway Cupcake 5K Run & Walk. The 5K run had five cupcake stops. At each stop, a runner could eat one cupcake and get a three minute time deduction - they had to hang onto the cupcake topper to receive their time bonuses at the finishing line. The run had four categories split into Eaters and Competitors, with Male Cupcake Eaters, Female Cupcake Eaters, Men Who Run Past Cupcakes and Women Who Run Past Cupcakes! The event looked like great fun... any opportunity to have cake!



### ... been inspired by the World Championship of Pastry and Cake Design FIPGC

The International Federation of Pastry held the first World Championship of Pastry, Ice Cream and Chocolate, and that of Cake Design at Host Fiera Milano from the 23rd-27th of October. The bakers competed in the two specialities, with one competition for Pastry, Chocolate and Ice Cream, and the other for Cake Design. Each team represented their country, with only 16 places, in a bid to win the title.

For the Cake Design competition, the theme was Italian Art, to honour the host nation. Each team had to submit a portfolio of works through their leader; they then had to create a public exhibition piece for the show which they brought with them. Additionally, three 8" cakes were required for taste testing, which had to be filled and finished on site. The teams also had to compete in an eight hour live competition, where they had to make a smaller decorative piece that derived from and demonstrated the techniques used in their exhibition piece. It was judged 40% on the public and live exhibition, 40% on taste and 20% on overall impression.

There were some stunning cakes made for this challenging competition. In first place was Serena Sardone for Italy, in second place came Venezuela and in third was Switzerland. The competition will be held every two years, so we're looking forward to 2017!



## We are looking forward to...

### ... Christmas in Killarney Cake Competition

Ready! Set! Bake! Christmas in Killarney will be holding their annual Cake Competition in the Killarney Outlet Centre on Saturday 19th December at 5.00pm. The Christmas Cake Competition promises to be a mouth watering and colourful showcase of home baked festive cakes by bakers of all ages and skills, with six categories to enter. Winner of last year's Great Irish Bake Off, Tracy Coyne, will be judging The Great Christmas Cake Off Competition.

To find out more, head to [www.christmasinkillarney.com](http://www.christmasinkillarney.com)



### ... BBC Good Food Festive Fayre

A foodie Christmas is coming to Hampton Court from 4th-6th December with this brand new festive event! As tickets include entry to the Palace and the BBC Good Food Festive Fayre, it's a great opportunity to stock up on Christmas presents and celebrate Hampton Court Palace's 500 year anniversary. Celebrity chefs will be demonstrating in The Winter Kitchen, hosted in the beautifully atmospheric Tudor Kitchen complete with roaring open fire.

To find out more or to buy tickets, head to [www.bbcgoodfoodfestivefayre.com](http://www.bbcgoodfoodfestivefayre.com)



### ... The Big Toy Trust Christmas Cake Bake

The Toy Trust has taken its baking inspired fundraising challenge and given it a Christmas twist in a fun way for colleagues to get together, enjoy some pre-Christmas baked treats and raise funds for the Trust's good causes. From 7th-11th December the Toy Trust hopes to see companies putting their delicious homemade cakes on sale to raise money for the industry's charity with four competition categories.

To find out more, search for Big Christmas Cake Bake on [www.bth.co.uk/toy-trust](http://www.bth.co.uk/toy-trust)







## Travel - Taste - Try



### AFTERNOON TEA WITH A SIDE OF SPA!

A friend actually told me about this “aaaaaamazing” spa hotel and afternoon tea combo she had been treated to, and of course, I had to investigate immediately! Turns out, it was a deal she had found online for Penny Hill Park Hotel & Spa, which is literally down the road from where I live. It was meant to be...

It's always great to find great afternoon tea (AT) locations outside of London, especially when they're served in beautiful venues such as Penny Hill Park. The buildings and grounds are stunning! Although I've lived in England for many years now, the tourist in me never fails to be impressed by the oldy-worldy grandeur of settings like this. If you are partaking in your AT in the main parlour, you walk through some of the most wonderfully decorated lobby and seating areas en route. If you are indulging in AT in the spa, you're treated to luxurious spa surroundings and views over the fab outdoor pool area.

So why am I mentioning two locations for AT at Penny Hill Park? Because... you can enjoy their AT offering in the lovely Ascot Bar, or if you want to book

it with your spa visit as part of any of the seasonal spa/AT package offerings, you can even enjoy your AT in your spa robe! Luckily they don't allow people like me to photograph guests enjoying AT in the spa lounge in their robes. In the summertime, you can also enjoy AT al fresco on the hotel's outdoor terraces.

Regardless of which part of the hotel you enjoy your AT in, rest assured that you will be treated to a delicious, traditional afternoon tea, at a fraction of London prices, I should add. Penny Hill Park's ATs start a £31 per person, which includes:

- Freshly cut sandwiches
- Selection of homemade cakes and pastries
- Freshly baked scones with clotted cream and homemade preserves
- Extensive choice of tea and coffee

During my visit, we were in the midst of the Rugby World Cup, so the AT on offer was the “English Rose” themed afternoon tea – in support of the England rugby team. I loved their Earl Grey flavoured chocolate mousse tarts, and the rose-swirl red velvet cakes were superb! Be on the lookout for themed ATs here, as well as the spa and AT package... a perfect way to relax AND indulge. The lively Ascot Bar is a perfect setting to





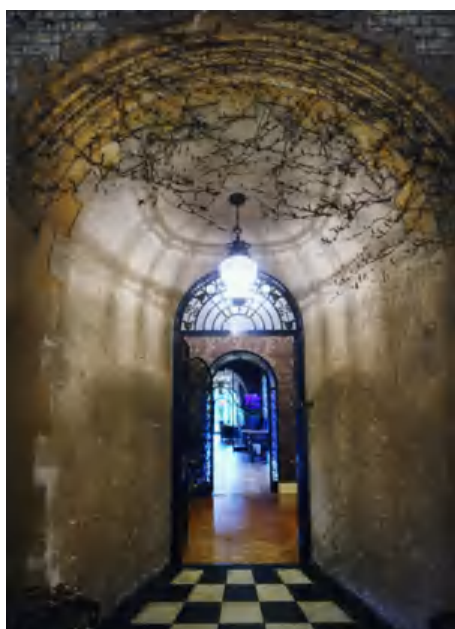
*Afternoon Tea*

# Pennyhill Park



enjoy your AT; I have even attended a bachelorette/hen party here and the non-stuffy setting meant we could really have fun! So, this wasn't my first visit to the wonderful Penny Hill Park, and it sure won't be my last!

**Pennyhill Park Hotel & The Spa, London Road,  
Bagshot, Surrey, GU19 5EU  
[www.pennyhillpark.co.uk](http://www.pennyhillpark.co.uk)**





## Peppermint Meringues



Though the chocolate-mint combination isn't reserved exclusively for the holidays, peppermint in the form of striped candy canes and hard candies places these cookies in that category. Light as air and decadent at the same time, these cookies are easy to make and especially pretty on a plate of holiday treats. Follow the tips below for meringue success every time.

Makes 48

$\frac{3}{4}$  cup (170g) granulated sugar  
 $\frac{1}{4}$  cup (35g) confectioners' (icing) sugar  
4 tbsp finely crushed candy canes or hard peppermint candies, divided  
4 egg whites, room temperature  
 $\frac{1}{4}$  tsp cream of tartar  
Pinch fine sea salt  
 $\frac{1}{8}$  tsp peppermint extract

1. Line two baking sheets with parchment paper. In the bowl of a food processor fitted with the metal blade, pulse the granulated sugar in short bursts

until it resembles fine sand. Empty into a small bowl and set aside. Pulse the icing sugar with 2 tablespoons of the peppermint candies. Empty into a second bowl and set aside.

2. In the clean, dry bowl of a stand mixer fitted with the whisk attachment, or using a handheld electric mixer, mix the egg whites on medium speed, adding the cream of tartar and salt when the whites are frothy. Continue beating for about 2 minutes or until soft peaks form. Increase the speed to medium-high and begin adding the granulated sugar slowly, about 1 tablespoon at a time. After about 2 minutes, or when all of the sugar is incorporated, increase the speed to high, whipping until firm, glossy peaks form, about 5 minutes. Add the peppermint extract and beat until just blended, 5 seconds. Sift the confectioners' (icing) sugar mixture over the whites and gently fold in with a rubber spatula until just blended.

3. Preheat the oven to 110°C/225°F/Gas

Mark  $\frac{1}{4}$ . Use a pastry bag fitted with a star tip to shape the meringues or simply dollop spoonfuls onto the baking sheets. Sprinkle the meringues with the remaining 2 tablespoons of peppermint candies.

4. Bake for about 1½ hours or until the meringues are dry and crisp. Turn off the oven and leave the meringues to dry until cool.

TIPS: Meringues are beautiful to behold and fun to eat. They're also super simple if you stick to a few rules: 1) Make sure your mixing bowl and whisk are free of grease or moisture. 2) Use slightly warm egg whites, preferably older ones, that don't contain even a speck of yolk. 3) Allow 60g of sugar for every egg white. 4) Add the sugar slowly for the greatest volume.

*Excerpted from Classic Cookies with Modern Twists: 100 Best Recipes for Old & New Favorites by Ellen Jackson by permission of Sasquatch Books. Photography by Charity Burggraaf*

# Graham Crackers

I have many happy food memories that include graham crackers: soaked in a warm bowl of milk with a pat of butter for breakfast; nibbled post-nap in nursery school; and paired with toasted marshmallows, chocolate bars, and a roaring campfire.

The original graham cracker was developed by an evangelical minister, Sylvester Graham, who crusaded for a diet of whole grains. Graham hoped that his bland cracker would rid Americans of the single greatest health hazard facing them – sexual desire. I can promise that these graham crackers are delicious, far from bland and they don't pose, or threaten, any "health hazards".

Makes thirty 2-inch cookies

2 cups (280g) all-purpose plain flour  
½ cup (70g) graham or whole wheat flour  
½ cup lightly packed (85g) light brown sugar  
2 tbsp rolled oats, pulverized in a coffee grinder  
1 tsp baking soda  
½ tsp ground cinnamon  
½ tsp fine sea salt  
1 stick (110g) unsalted butter, chilled, and cut in small pieces  
⅓ cup (115g) mild honey  
6 tbsp whole milk  
1 tbsp vanilla extract  
White rice flour, for rolling  
3 tbsp granulated sugar

1. In the bowl of a food processor fitted with the metal blade, combine the all-purpose and graham flours, brown sugar, oats, baking soda, cinnamon and salt. Pulse several times to combine, add the butter and pulse until the mixture resembles coarse cornmeal. In a small bowl, whisk together the honey, milk and vanilla and add all at once to the flour mixture. Pulse until the dough barely comes together.
2. Turn the dough out on to a piece of plastic wrap and use your hands to gather it together to make a rectangle. Refrigerate until very firm, at least 2 hours.
3. Preheat the oven to 180°C/350°F/Gas Mark 4
4. Line two baking sheets with parchment paper. On a lightly rice-floured surface, or between two sheets of plastic wrap or parchment paper, roll the dough ¼" thick and cut 3" squares with a pizza cutter or knife. For total authenticity, score each square down the middle and pierce with the tines of a fork. Place the squares on the baking sheets 1" apart and sprinkle with the granulated sugar.
4. Bake for about 25 minutes, rotating the sheets halfway through, or until the cookies are firm, dry and golden brown. Move the baking sheets from the oven (leaving the cookies on the sheet) to a wire rack to cool completely.

## WITH A TWIST

Chocolate Graham Crackers: Add ¼ cup of unsweetened cocoa powder to the dry ingredients and an additional 2 tbsp milk.

S'mores: Sandwich toasted marshmallows and milk chocolate squares between two graham crackers. Eat and repeat. Campfire optional.

*Excerpted from Classic Cookies with Modern Twists: 100 Best Recipes for Old & New Favorites by Ellen Jackson by permission of Sasquatch Books. Photography by Charity Burggraaf*







## Linzer Hearts

Like thumbprint cookies, Linzer cookies (and tarts) never disappoint, no matter what combination of nuts and preserves you use. But for me, it's got to be heart-shaped sandwiches with raspberry middles. You'll need two heart cookie cutters: a large one about two inches long, for the bottoms; and a smaller one to stamp out the middles of the tops. Don't feel limited by a particular shape or holiday. These cookies are beautiful in every configuration, and taste pretty darn good.

Makes 36

2 scant cups (200g) toasted almonds  
1 cup (140g) confectioners' (icing) sugar, divided, plus more for dusting  
2 cups (280g) all-purpose plain flour  
1 cup (140g) white rice flour, plus more for rolling  
½ tsp ground cinnamon  
½ tsp fine sea salt  
¼ tsp freshly ground nutmeg  
1½ cups (340g) unsalted butter, room temperature  
1 egg  
½ tsp vanilla extract  
1 cup (325g) raspberry jam or preserves

1. In the bowl of a food processor fitted with the blade attachment, pulse the almonds in short bursts until coarsely chopped. Add ¼ cup (35g) of the sugar and pulse in bursts until the two are well combined and the nuts are finely chopped. Transfer to a medium bowl. Add the flours, cinnamon, salt, and nutmeg, and stir to combine. Set aside.  
2. In the bowl of a stand mixer fitted with the paddle attachment, or using a handheld electric mixer, beat the butter and the remaining sugar on medium speed until light and fluffy, about 3 minutes. Scrape the paddle and sides of the bowl with a rubber spatula. Add the egg, mix well and add the vanilla. With the mixer on low speed, add the dry ingredients all at once. Blend for about 1 minute, scraping the bowl as needed to create a uniform dough. Gather the dough into a ball, divide it in half, flatten into two discs and wrap with plastic wrap. Refrigerate for 4-6 hours.  
3. Preheat the oven to 160°C/325°F/Gas Mark 3. Line two baking sheets with parchment paper. On a lightly rice-floured surface or between 2 sheets of plastic wrap or parchment paper, roll one of the discs of dough ⅛" thick. Using the larger cookie cutter, cut as many hearts as you can and place them on the baking sheets, ½" apart. Gather the scraps and repeat with the second

disc. Refrigerate one sheet (these will be the cookie bottoms). Use the smaller heart cutter to cut out the middles of the other sheet (these will be the cookie tops). Gather the scraps, chill and roll out again to make more cookie tops.

4. Bake both sheets for 12-15 minutes rotating the sheets halfway through, or until the cookies are lightly browned. Move the sheets from the oven (leaving the cookies on the sheets) to a wire rack to cool completely. Then, move the cookies on their sheets of parchment paper to a flat surface.  
5. In a small pot over medium heat, bring the raspberry jam to a simmer. Remove the jam from the heat and cool slightly, about 5 minutes, before spreading about 1 teaspoon of jam on each cookie bottom. Place one of the hearts with a cutout on top of each and dust with confectioners' (icing) sugar.

*Excerpted from Classic Cookies with Modern Twists: 100 Best Recipes for Old & New Favorites by Ellen Jackson by permission of Sasquatch Books. Photography by Charity Burggraaf*



## Black Forest Cupcakes



Makes 12

200g (7 oz) unsalted butter  
200g (7 oz) dark chocolate  
1 tsp instant coffee granules  
175g (6 oz) self raising flour  
30g (1 oz) unsweetened cocoa powder  
350g (12 oz) sugar, plus 3 tbsp  
3 eggs  
80ml buttermilk (or milk with a few drops of lemon juice added)  
175g (6 oz) pitted cherries, plus 12 whole cherries for decorating  
3 tbsp sugar  
1 tbsp cornflour  
500g (1 lb 2 oz) buttercream  
Chocolate shavings

1. Preheat the oven to 170°C/340°F/Gas Mark 3 and line a 12-hole cupcake pan with baking cases.  
2. Melt together the butter and chocolate in a heatproof bowl, either in short bursts in a

microwave on a low setting or set over a pan of just simmering water (make sure the bottom of the bowl doesn't touch the water). Mix until just melted, taking care not to overheat.

3. Make the coffee by mixing the instant coffee with ½ cup (100ml) of boiling water. Allow to cool.

4. While this is cooling, in a separate bowl, sift together the flour with the cocoa powder. Add the sugar.

5. Beat the eggs in a separate bowl and add the buttermilk, or milk and lemon juice.

6. Once the chocolate mixture and coffee has cooled, add them both to the flour and mix well. Then add the eggs and beat for 1 minute.

7. After mixing the cake batter, spoon into the cups, ideally using an ice cream scoop. This will ensure a batch of evenly sized cupcakes. The cases should be about two-thirds full.

8. Bake for approximately 20 minutes on the middle shelf of the oven until the top springs back when lightly touched.

9. Remove from oven and let cool for 10

minutes in the pan before transferring to a wire cooling rack to cool fully.

10. As they are cooling, prepare the cherry filling. Place the pitted cherries in a saucepan over low heat until the juices start to escape. Simmer for 10 minutes, then remove from the heat.

11. Mix together the sugar and cornflour and add to the cherries.

12. Return the pan to the heat and stir until the mixture thickens. Remove from the heat and leave to cool.

13. Use a teaspoon to scoop out the middle of the cupcakes and fill with the cherry mixture.

14. Pipe a swirl of buttercream on the cupcakes and drizzle over some of the remaining cherry juices. Top with chocolate shavings and cherries.

*Edited recipe extract from Fairy Tale Baking: More than 50 Enchanting Cakes, Bakes, and Decorations by Ramla Kahn. Published by Apple Press, £12.99  
Photography by Ian Garlick & Simon Pask*





## Rocky Road

Makes 16 Squares

100g (3½ oz) unsalted butter  
200g (7 oz) milk chocolate chips  
100g (3½ oz) dark chocolate chips  
3 tbsp golden syrup  
100g (3½ oz) mini marshmallows  
100g (3½ oz) chocolate chip cookies, roughly crushed  
100g (3½ oz) hazelnuts, roughly chopped  
15g (½ oz) white chocolate, melted

1. Line a 15-cm (6-in) square tin with baking parchment.
2. Melt together the butter, milk and dark chocolate chips and golden syrup in a pan over low heat. Leave to cool slightly for approximately 10 minutes.
3. Tip the marshmallows, cookies and nuts into the chocolate mixture and mix until well coated.
4. Pour into the prepared tin and refrigerate for 2–3 hours until set.
5. Remove from the tin and drizzle with the melted white chocolate. Cut into squares and serve.



*Edited recipe extract from Fairy Tale Baking: More than 50 Enchanting Cakes, Bakes, and Decorations by Ramla Kahn. Published by Apple Press, £12.99  
Photography by Ian Garlick & Simon Pask*



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# *Cake Masters' Christmas Countdown Competition*

To get into the festive spirit, we have a massive competition with 24 fabulous prizes, together worth over £3,000! Our Advent Calendar style countdown will mean one prize is released each day from the 1st to the 24th December and there will be 24 lucky winners. You can enter to win a prize each and every day on our website, [www.cakemasters.co.uk](http://www.cakemasters.co.uk), so make sure you keep an eye on our Facebook page to know which prize you could win and when to enter during the countdown to Christmas.

Here are the wonderful prizes up for grabs...





## KLARSTEIN



### Carina Rossa 800W Food Processor Set + 1.5L Blender from Klarstein

Our first prize is a brilliant mixer worth £87.90! The Klarstein Carina Rossa Food Processor Set is aimed at all those who know how to fully take advantage of their kitchen appliances properly. Light to heavy doughs are easily accommodated, and it comes with a 1.5 litre blender attachment!

[www.klarstein.co.uk](http://www.klarstein.co.uk)



### Kitchen Textiles Prizes from Rock Bakehouse

Useful and fun baking inspired textiles, prints and cards designed by Rock Bakehouse and printed and stitched in the UK. All of their products are made from premium quality materials and their premium cotton textiles are long lasting, wash beautifully and most importantly, do the job they are meant to! This set is worth £76!

[www.rockbakehouse.co.uk](http://www.rockbakehouse.co.uk)



## THE CAKE DECORATING CO.



### Cake Decorating Kit from The Cake Decorating Company

This kit, worth £76, is supplied by The Cake Decorating Company and contains some of their favourite cake decorating tools. A ganache frame and cake scraper will create a super smooth covering on your cake, or why not use the Massa Ticino sugarpaste? Sugar Shapers and a seasonal Marvelous Mold are included to add decorative final touches.

[www.thecakedecoratingcompany.co.uk](http://www.thecakedecoratingcompany.co.uk)



### Rolkem Products from The Ribbon Shack

The Ribbon Shack are offering one lucky winner €100 of Rolkem products. With a spectrum of colours available in Rolkem's dusts and glitters, their UK and Irish distributor, The Ribbon Shack, will let you choose the products you'd like to have as your prize!

[www.theribbonshack.ie](http://www.theribbonshack.ie)



### The Art of Sugarcraft & Modelling Paste from Squires Kitchen

WIN a copy of award winning book, The Art of Sugarcraft, the definitive collection of sugarcraft, cake decorating, baking and chocolate techniques dubbed the 'bible of cake decorating'. PLUS the full range of Squires Kitchen Fairtrade Sugar Modelling Paste – the ultimate, all-purpose, high-quality modelling paste for making figures, simple flowers and cake toppers. Altogether worth over £80!

[www.squires-shop.com](http://www.squires-shop.com)



## KitchenCraft



### Masterclass Bakeware Set from Kitchen Craft

This prize includes a Macaron Pan, Loaf Pan and Tart Tin from the the Master Class award winning collection. Manufactured from heavy duty commercial weight 1mm steel, featuring a double non-stick coating that ensures easy release, guarantees many years of satisfying cooking and baking. Also included are 4 Storage Jars and Wooden Stand, a Fluted Pie Dish and a Cake Pop Gift Set! This bakeware is worth £80!

[www.kitchencraft.co.uk](http://www.kitchencraft.co.uk)



## shesto



### Top Cake Ingredients Bundle from Shesto

Flex your creative muscles with Top Cakes decadent selection of luxurious Valrhona chocolate, crunchy feuillettine, and unique flavouring and decorations. Combine these wonderful ingredients with the NEW Make It Chocolate re-usable mould and the possibilities are endless. With this prize worth £82.72, you can create in the kitchen like you're in the South of France!

[www.shesto.co.uk](http://www.shesto.co.uk)



### Classes from Craftsy

Enter to win three best-selling Craftsy cake decorating classes for a \$125/£80 value! Advance your skills with Better Buttercream, The Perfect Cupcake, and Decorating Essentials: Designer Cookies for free!

[www.craftsy.com](http://www.craftsy.com)



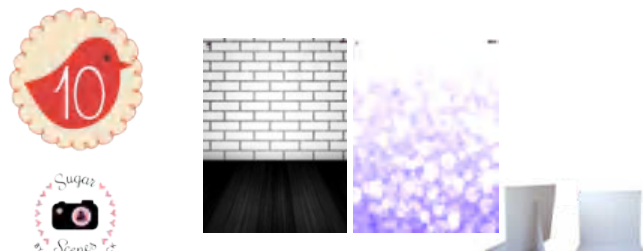


**Karen Davies**  
SUGARCRAFT LTD

#### Christmas Moulds Bundle from Karen Davies

Win all you need to make cute festive treats this season with this bundle worth £75! Included is four of our Christmas cupcake range: Santa, Rudolph, Penguin and a Snowman! On top of all this, you will win one of our Sitting Santa and Sitting Reindeer moulds! Give your cakes and cupcakes a wintery finishing touch with two pots of White Magic Sparkles!

[www.karendaviescakes.co.uk](http://www.karendaviescakes.co.uk)



#### Two Sugar Scenes with a Stand from Sugar Scenes by The Ribbon Shack

Win two Sugar Scenes and a Sugar Scenes Stand, together worth €93! The perfect backdrop for your cake photography with a useful stand that doubles as a plain white background. With this prize, the winner can choose ANY two Sugar Scenes that they would like.

[www.theribbonshack.ie](http://www.theribbonshack.ie)



#### CakeFrame Kit and Stand from CakeFrame

Today's gift has been provided by CakeFrame, a food-safe internal structure for cakes. Included is the CakeFrame Starter Kit, which contains the parts to make ten different cake designs, and the CakeFrame Hanging Cake Stand – worth £84.98. This prize will allow to you to create spectacular hanging cakes time and time again.

[www.cakeframe.com](http://www.cakeframe.com)



#### Katie Alice Cottage Flower Baking Set from Creative Tops

Get your bake on with this beautiful baking set from lifestyle designer, Katie Alice, valued at £83.96. Featuring delicate pastel pinks and whites with a dainty floral design, these pieces are not only essential for any home baker, but look stunning on your kitchen side.

[www.creative-tops.com](http://www.creative-tops.com)



#### Rainbow Dust Colours Bundle from Rainbow Dust

Here's a great prize worth £82.89 from Rainbow Dust Colours comprising of essential colour products from some of their most successful ranges including ProGel, Paint It!, Double-Sided Pens, Click-Twist Brushes, Colour Flo, Edible Silk and Edible Glue. So whether you want to add colour or sparkle to your creations, this prize will have it covered!

[www.rainbowdust.co.uk](http://www.rainbowdust.co.uk)



#### Super Birthday Cake Set and Gift Card from Evil Cake Genius

Evil Cake Genius makes awesome easy! Enjoy a Super Birthday Cake Complete Set and a \$125 shopping spree at their website for whatever Evil Genius goodies you can't live without (no soul selling necessary). A \$200 value!

[www.evilkakegenius.com](http://www.evilkakegenius.com)



#### Cake Lace Kit from Cake Lace

This seasonal Cake Lace kit contains all the tools to add a festive sparkle to your bakes and cakes. The popular Crystal Cake Lace Mat creates beautiful lace snowflakes perfect for decorating Christmas cookies, cupcakes, cakes and cake pops with. A fabulous kit worth £78.95!

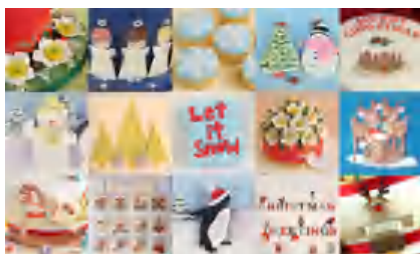
[www.cakelace.co.uk](http://www.cakelace.co.uk)



#### Renshaw Decorating Bundle from Renshaw

Indulge your cake creation skills this season with a little help from Renshaw. With a rainbow of coloured icing, plus marzipan too, your festive cakes and bakes will be bursting with colour and flavour. Valued at £85, the prize includes three 250g White Ready to Roll Icing, 30 assorted colours of Ready to Roll Icing, two 250g White Flower and Modelling Paste, three 500g Natural Marzipan and four 400g pots of Royal Icing!

[www.renshawbaking.com](http://www.renshawbaking.com)



#### Christmas Cutters Collection from Patchwork Cutters

This prize contains 21 of Patchwork Cutters' most popular Christmas themed cutters and embossers. These range from cutters for making beautiful Christmas flower decorations like their 'Poinsettia', 'Ivy & Holly' and 'Large Christmas Rose' sets, to fun novelty cutters such as our 'Angel', 'Polar Bear' and 'Santa & Snowman' sets. A brilliant collection worth £108!

[www.patchworkcutters.co.uk](http://www.patchworkcutters.co.uk)



#### £150 voucher from Doric Cake Crafts

The lucky winner will win a £150 voucher to spend online at Doric Cake Crafts, whether you're a hobbyist or professional baker! With a huge range of cake decorating supplies and edibles, you'll have lots to choose from.

*\*Free UK carriage on orders over £150. Overseas Carriage will be charged accordingly. Single transaction only. Voucher valid until 30/06/16*

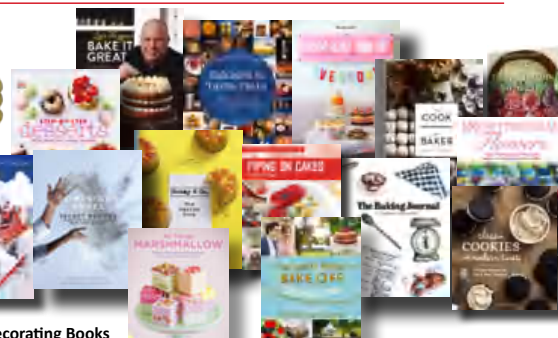
[www.doriccakecrafts.co.uk](http://www.doriccakecrafts.co.uk)



#### A Hamper of Prizes from Cake Stuff

This superb hamper courtesy of Cake Stuff includes a fantastic selection of cake decorating goodies worth £150. It includes sugarcraft tools, cutters, cupcake cases, icing colourings, edibles, moulds and sprinkles! (Hamper contents may vary from photograph).

[www.cake-stuff.com](http://www.cake-stuff.com)



#### Baking and Cake Decorating Books

A brilliant bundle of books worth £200! From this year's Great British Bake Off to famous bakeries. So many desserts, plus the cronut inventor. Buttercream expertise from Valeri & Christina, and The Baking Journal to treasure your own recipes and baking experiences!



#### Magic Colours and ComposiMold Bundle from Shesto

A fantastic selection of 20 fabulous Magic colours! Including ten Pro colours, four Metallic paints and the full range of Neon colours! In addition, the lucky winner will receive a 20oz pot of ComposiMold, the amazing Mould making material that you can re-melt and re-use. Overall, worth an amazing £105.99!

[www.shesto.co.uk](http://www.shesto.co.uk)



#### Pro Membership from Paul Bradford Sugarcraft School

Turn your passion into your career with the Paul Bradford Sugarcraft School's Pro Membership, worth £199. Gain one year of access to over 250 cake decorating video tutorials as well as tutorials which cover everything you need to set up and run a profitable cake decorating business including pricing, bookkeeping, marketing and much more!

[www.designer-cakes.com](http://www.designer-cakes.com)



#### Baking and Decorating Collection from Mason Cash

A collection from the Mason Cash Bake My Day Range including mixing bowl, measuring spoons and cups, flour shaker, mini preparation bowls, batter bowl, baking tins and cake tins. Accompanied by Mason Cash Cake Decoration essentials like sugar sculpters, foam decoration mat, rolling pin, cake lift, rotating stand and icing smoother. Everything a cake baker enthusiast needs, and worth a huge £230!

[www.masoncash.co.uk](http://www.masoncash.co.uk)



#### Edible Printing System and Lifetime iDesigns™ Subscription from Icing Images

Our amazing final prize, worth \$748, is an Icing Images Edible Printing System, which includes: a Canon Edible Printer, a set of Icing Images® reliable Gold Label Vibrant edible Ink cartridges, two packs of Premium Icing Sheets™ - the flexible sheet that tastes great!, a USB cable, a bottle of non-toxic printhead cleaner and Access to iPrint™ edible printing program. Plus, Bonus Lifetime subscription of iDesigns™ a \$249 value! A web-based program consisting of over 1600 images that are all licensed for edible use! Create endless boarders, wraps or bows with unique designs and patterns. View trending designs from top rated decorators. (Only valid within the contiguous United States)

[www.icingimages.com](http://www.icingimages.com)





# Winter Cake Tutorial

By Hazel Wong,  
Hazel Wong Cake Design

Hazel Wong is a cake artist and Satin Ice Artist of Excellent based in Singapore. Her unique creations are often inspired by her bounteous experience in the TV and movie industry. Always bold in colours, the cakes she creates often exhibit an abstract art element. Hazel strives constantly to explore new techniques and adapt her creativity through the art of decorating. Her cake creation is a symphony of perfect design, colours and embellishment. Her works have been featured in multiple cake magazines internationally.



## Equipment Required

- Satin Ice fondant
- Satin Ice gum paste
- Different sizes of soft brushes
- Wafer paper
- Edible silver lustre dust
- Black edible ink pen
- Glaze confection
- Vodka
- Sugar glue
- Piping gel
- Kiwi Green, Aubergine, Peacock Blue and Dove Grey petal dusts
- Ruler
- X-Acto knife
- Rolling pin
- Ball tool
- Green and brown floral tape
- Scissors
- 20 and 26 gauge floral wire
- Pliers
- Foam pad
- Flower former
- Groove board
- Rose cutter
- Rose veiner
- Yellow stamens





# **Making the Helleborus Niger aka Christmas Rose:**

**Step 1.**  
To prepare the centre, you need a 20 gauge floral wire and a green floral tape.

**Step 2a.**  
Roll some floral tape at the tip of the floral wire.

**Step 2b.**  
The wire should look like this after being taped.

**Step 3.**  
Take five yellow seed head stamens and attach to the wire with green floral tape.

**Step 4a.**  
Cut the seed head stamen into half equally.

**Step 4b.**  
Attach the seed head stamens together, leaving the five stamens higher than the rest. Arrange the five stamens in the centre among the rest.

**Step 4c.**  
Use scissors to cut away the five seed heads.

**Step 5.**  
Apply some sugar glue at the tip of the five stamens and dip them into yellow pollen.

**Step 6a.**  
Roll out some gum paste on a grooved board.

**Step 6b.**  
Cut out the gum paste with a rose cutter (the biggest cutter from FMM rose petal cutter set).

**Step 6c.**  
Dip some sugar glue onto a 26 gauge floral wire.

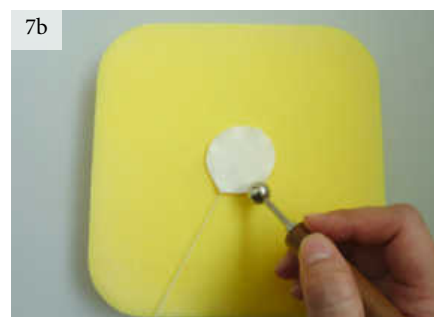
**Step 6d.**  
Insert the floral wire into the gum paste.



**Step 7a.**  
Use a ball tool to elongate the tip of the flower petal to a pointed shape.



**Step 7b.**  
Place the ball tool half on the petal, half on the foam pad and thin the edge of the petal.



**Step 7c.**  
Vein the petal with a double rose veiner.



**Step 7d.**  
Place the veined petal back onto the foam pad and frill the edge.



**Step 7e.**  
Leave the veined petal on a flower former and let it dry.



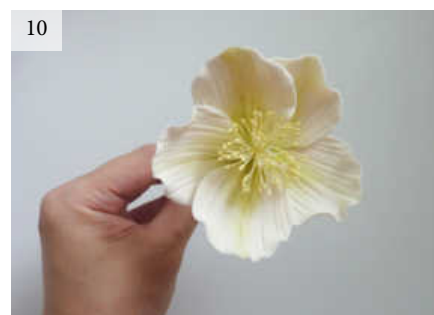
**Step 8.**  
Dust the petal with Green petal dust from the bottom centre up.



**Step 9.**  
Attach the petals clockwise around the centre stamen.

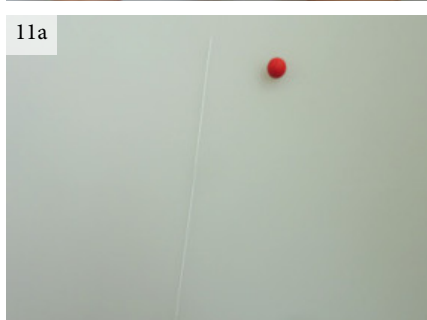


**Step 10.**  
The completed Christmas rose should look like this.



# **Making the Berries:**

**Step 11a.**  
To make the berries, take a small amount of Red gum paste and roll into a blueberry size.



**Step 11b.**  
Insert a 26 gauge wire into the gum paste.



**Step 12.**  
Floral tape the tip of the 20 gauge wire with brown floral tape.



**Step 13a.**  
Leave a 1cm space before taping the first berry to the wire.





**Step 13b.**

To avoid having the berries looking symmetrical, tape them randomly to create the berry clusters.



**Step 14a.**

Attach about 15 berries to form a stalk.



**Step 14b.**

Use a black edible ink pen to colour the tip of the berry to create some burn marks.



**Step 14c.**

Colour the stalk with Aubergine petal dust.



**Step 14d.**

Glaze the berries with confectioners glaze and let it set dry before applying a second coat.



**Step 14e.**

After two layers of coating, the berry should have a bright shiny coat.



**Decorating the Cake:**

**Step 15.**

Cover a 6", double barrel 8" and 10" cake with Satin Ice fondant.



**Step 16.**

Apply a coat of piping gel to the 10" cake.



**Step 17.**

Prepare and cut the wafer paper into four equal pieces.



**Step 18a.**

Place some vodka onto a non-stick tray, gently wet the wafer paper lightly and quickly move away. The longer you soak the wafer paper, the more difficult it will be to manipulate.



**Step 18b.**

Remove the wafer paper and gently drip away the excess vodka.



**Step 18c.**

Gently gather the wafer paper on both ends, making sure you have dripped away the excess vodka.



Step 19a.  
Adhere the wafer paper to the 10" cake.



Step 19b.  
Once the first wafer paper is adhered securely to the cake, repeat Step 18a – Step 19a until you have covered the whole cake.



Step 19c.  
The whole cake should be covered entirely and randomly with the wafer paper. Let it sit to dry for about half an hour or until the vodka has evaporated well enough.



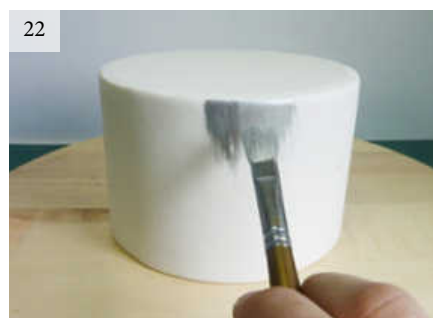
Step 20.  
Mix some edible silver lustre highlight with vodka.



Step 21.  
Using a soft paintbrush, apply the lustre dust to the cake covered with wafer paper. Let the dusted cake sit to dry for about 15 minutes before assembling.



Step 22.  
Using the edible lustre highlight mixed with vodka, gently apply to a 6" cake. Brush the mix in an up and down stroke.



Step 23.  
Prepare a clean sheet of wafer paper and your desired colours for the cake. I am using Kiwi Green, Peacock Blue and Dove Grey.



Step 24a.  
Start off with some Peacock Blue petal dust. Be generous with your dust, pressing hard onto the wafer paper to ensure the dust adheres to it.



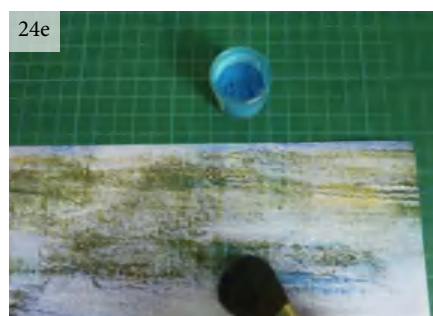
Step 24b.  
Use a mix of Dove Grey and Peacock Blue and brush the whole sheet of wafer paper.



Steps 24c & d.  
Use a generous amount of Kiwi Green petal dust to paint the area where it fits best. Highlight the area where you want the green to stand out.



Step 24e.  
Brush freely with some mix of Peacock Blue.





**Step 24f.**  
Finish the sheet with a mix of three colours in order to get your desired abstract art look.

**Step 25.**  
Apply a good amount of piping gel to a double barrel 8" cake.

**Step 26.**  
Trim the sheet to a good 8" height in order to fit nicely onto the cake.

**Step 27.**  
Apply the painted wafer paper to the 8" double barrel cake. You will need another painted sheet at the back of the cake. Repeat Step 24a – Step 26, the design need not be symmetrical.

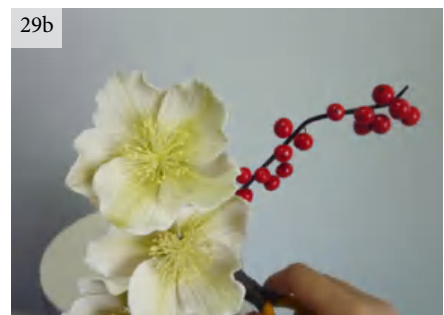
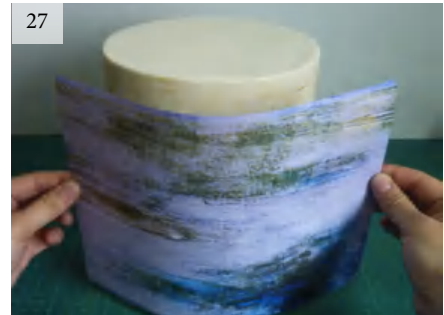
**Step 28.**  
Start to stack your cake, making sure that it is dowelled securely and correctly.

**Steps 29a & b.**  
To finish the cake, arrange the flower the way you like most. Insert a flower pick into the cake and place the flower arrangement into the pick. Use pliers if you need to.

To find out more, visit:  
[www.hazelwongcakedesign.com](http://www.hazelwongcakedesign.com)

*Hazel Wong*  
Cake Design

To learn more about Satin Ice Artists of Excellence, visit:  
[www.satinice.com/fondant-artists](http://www.satinice.com/fondant-artists)





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# Cake Masters goes to ... Cake INTERNATIONAL

**We always enjoy Cake International in Birmingham; it is a brilliant show that attracts competitors and traders from around the world. This year's show did not disappoint, the competition cakes were fabulous and the extra features and displays looked amazing. Here's what we enjoyed the most...**

Awe-inspiring display cakes filled Cake International this year, from a full sized Tyrannosaurus rex head to a floating cake mysteriously lifted by Yoda and the force. We loved seeing several cake artists work alone or in groups to push the boundaries of their creativity to make some spectacular pieces. The Rocky Horror Sugar Show was a fantastic tribute to the film for its 40th anniversary. With 40 talented sugar artists on board to celebrate this cult classic, it was a great experience to walk through the rooms dedicated to the project, with everything from sculpted work to sugar floristry and tiered cakes involved.

We loved the ShugaRush Bakery's display at the entrance to the show, which showcased such amazingly detailed work. This magical, woodland bakery that moved was captivating! Another moving cake display at the show was the innovative floating cake by Christine

Jensen of Peboryon. We were so excited to see her teaser video of the cake hovering in the air during the run up to the show, so it was great to see it up close and next to Yoda himself.

Rose Macefield's 'Jurassic Cake' display was magnificent. We came face-to-face with her enormous dinosaur made entirely of cake and edible mediums, and were glad that it wasn't going to come to life! Accompanying the T-rex was a hugely detailed Velociraptor and some very cute baby dinosaurs. On the subject of life sized cakes, Emma Jayne returned, after the success of her Neytiri cake, with Maleficent from the Sleeping Beauty story. Standing at 6' tall, made completely of edible materials and with wings spread out that touched the floor, Emma Jayne's creation was not only an outstanding piece of cake art but also an amazing structure. We loved the detail of the draped fabric on her dress and the texture of her feathers, Emma really captured Maleficent's character.

On our own stand was the Sugar Egg Collection that a fantastic group of artists created for Cake Masters earlier in the year for CI, London. It was lovely to see these Fabergé inspired eggs so greatly appreciated by visitors to the show who could







not walk past our stand without taking a closer look - and many photographs!

Every year at Cake International Birmingham, we enjoy the demonstrations at the Cake International Theatre. With international cake artists such as Carlos Lischetti, Ruth Rickey and Tal Tsafrir, and cake celebrities from the UK including Eddie Spence MBE and Mich Turner MBE, there were so many opportunities to learn new techniques. We also visited the Chocolate Experience stage to see Will Torrent and Paul Bradford.

Finally, the competition cakes. Every year the standard gets higher and higher, with no one envying the work of the judges, headed by Brian Taylor and Alan Shipman. We would like to congratulate everyone who entered and received an award. This year's Best in Show, a beautiful purple cake with fabulous attention to detail, quilling and a lovely central flower, was made by Katerina Schneider of Art of Cake Design. She is a well-deserved winner!

**To find out more about Cake International, visit:**  
**[www.cakeinternational.co.uk](http://www.cakeinternational.co.uk)**  
**Birmingham NEC, 18-20 March 2016**  
**Alexandra Palace, 16-17 April 2016**





# MAGICAL MECHANICAL BAKERY

FEATURED AT

**Cake**  
INTERNATIONAL

**12 Gold award winning cake artists from all over the country came together as the ShugaRush team to create a brand new exhibit at Cake International Birmingham 2015.**

*Under a very large and very old oak tree, that has spread its sturdy roots and branches for centuries, lies the ShugaRush Bakery, the most magical bakery in the whole of the land - indeed, if you go down to the woods you will be in for a big surprise! Prepare to see the inner workings of this very special place - the talented bakers and cake decorators, the likes of whom you've never seen before, and who just love coming to work each day to produce the most wonderful cakes and sweet treats for their family and friends using only the best specialised mechanical equipment available...*









Jacqui Kelly of Totally Sugar led the team, with Cassie Brown of Cassie Browns Designs, Gavin Puttick of Putty Cakes, Gillian Sturgess of Chimes Cakes, Hayley Wisken of Fabricake, Natasha Shomali of Cakeium, Rhianydd Webb of Dragons & Daffodils Cakes, Rose Macefield of Rose Macefield Cake Artist School of Sugarcraft, Sarah King of Caking it, Vanessa Mahy of My Little Shop of Cakes, Zee Chik of Zee Chik Designs and Barry Fermor of Unthinkable Cakes all working together to create this display.

The entire project was co-ordinated online in a secret group, some members had never met before. The planned overall look was woodland animals in a steampunk bakery going all the way from ingredients to the shop, not forgetting that mechanics should be used whenever possible! This meant that a sectional display would need creating that flowed coherently from one to the next, and the cake artists would need to work very closely with one another to bring the display together.

The bakery was split up into several sections (Ingredients, Weights and Measures, Mixing, Traying Up, Oven, Coating, Decorating and Cake Shop) and cake artists were assigned to work on decorating and creating animals and equipment within these sections. Each cake artist chose the animals they wanted to make, however, Jacqui Kelly had to step in and say 'go easy on the badgers' after another member of the group posted up a picture of a baby badger and everyone wanted to make one! Many of the cake artists had not combined mechanics with sugar art before, luckily their husbands stepped in to help and Meccano, Maplins, wiring and worm drives are all now familiar terms! Gillian Sturgess said, "My husband had an excuse to get his old childhood Meccano sets out, he didn't complain too much and I now know what a worm drive is". Barry Fermor, who was more experienced with mechanics, created a functional mixer which many people thought was the real thing.

A flurry of activity started in September when a number of members made a start bringing their visions to life in sugar, spending many hours creating intricate and lifelike models. On Thursday 5th November, with heavily laden cars, the cake artists set off for Birmingham. After working solidly for 7.5 hours, at the show entrance, the team assembled the exhibit and tested the mechanics all worked in situ.

The cake artists drew on their own inspirations to make many animals including croaking frogs, batter pouring squirrels and painting owls. Giving a nod to influential sugar crafters through their work, Hayley Wisken's piping badger represented Eddie Spence MBE and Cassie Brown's cola cans and frogs immortalised Warren Peck and Alan Dunn in sugar.

The result was a jaw dropping display which received nothing but positive feedback from members of the public, other exhibitors, show judges and well known cake artists including Eddie Spence MBE. Count the mice proved to be a popular unofficial competition over the weekend, there was a sneaky 27 in total, hard at work around the bakery, although very few people managed to spot them all!

**For more information, visit:**  
[www.cakeinternational.co.uk/birmingham/shugarush-bakery](http://www.cakeinternational.co.uk/birmingham/shugarush-bakery)









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**Karen Davies**  
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## CREATIVITY



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# Snowflake Cake Tutorial

By Chef Mike Terry



Chef Mike Terry is a Certified Master Sugar Artist, a Pastry Chef Instructor at Ivy Tech Community College and an internationally known pastry artist and judge with over 20 years of experience. Mike has appeared on TLC's Ultimate Cake Off (Season 1 and 2), has taught for many years at ICES and demonstrated at many international conventions. Mike is known for his piping work, flowers and figures. He has two DVDs: Fun with Flowers 101 and Fun with Figures 201. Chef Mike Terry has created this seasonal tutorial using a range of products from Icing Images.



## Equipment Required

- 3 15.5cm tall cakes: 13cm (5"), 23cm (9") and 33cm (13")
- Icing Images® Spellbinders® Sweet Accents™ cake designer
- Sweet Accents™ food safe Snowflake Die
- Icing Images Pick Tool
- Icing Images Mini Spatula
- Pentel Water Brush
- Paintbrush
- Fine mist sprayer
- White floral tape
- PME white 30 gauge wire
- All colours of Icing Images coloured/flavoured Wafer Paper
- Icing Images Edible Printed iDesign™ onto coloured Premium Wafer Paper
- Icing Images White DECOgel™
- Oral syringe
- Decorate the Cake Square Cut Gem Trim mould
- Marvelous Molds Bling Squared Brooch Mold
- Silhouette Cameo®
- ChocoPan® texture rolling pen
- ChocoPan® White fondant
- Americolor piping gel
- The Sugar Art Sterling Pearl
- Pfeil & Holing 4mm or 6mm Sugar Pearls
- Vegetable shortening (Crisco or Trex)
- Chef Mike's winter loop silhouette template for wafer paper (email sales@icingimages.com to request the template file)
- Silhouette template for poinsettia





**DECOgel™ Square Cut Gem Border for Bottom Tier:****Steps 1a & b.**

Place the white DECOgel in its container in the microwave with the lid open for 20-25 seconds. Stir until it is melted. Re-microwave in small increments if necessary (DECOgel has a low melting point). Pour it into the Square Cut Gem Trim mould or use the oral syringe to fill the mould. Leave the DECOgel to set at room temperature for around 20 minutes, or to speed up the process, place the mould in the refrigerator or freezer.

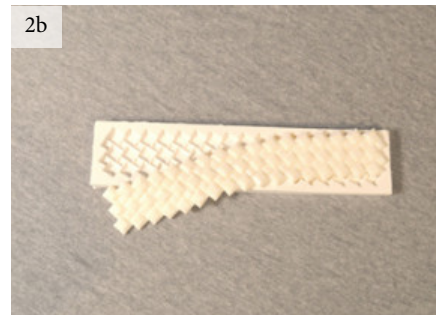
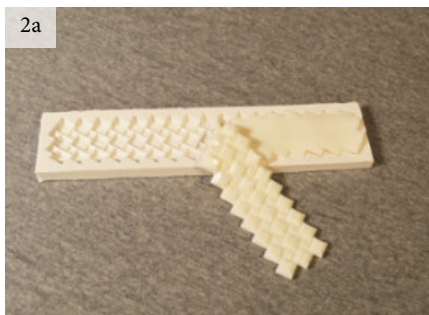
**Steps 2a & b.**

When the mould can be flexed and the DECOgel begins to easily pull away from the edge of the mould, the DECOgel is fully set and can be removed from the mould. To finish, sprinkle with edible pearl dust.

**Steps 3a & b.**

To place the moulded DECOgel onto the fondant covered cake, lightly brush the back of the DECOgel with vegetable shortening. This creates a barrier between the fondant and the DECOgel to protect the DECOgel from absorbing the water from the fondant. It also will act as an adhesive.

Create enough strips of the border to reach all the way around the cake twice, one layer above the other. When placing the second row, you will be able to match up the pattern with the first row. Remember that DECOgel does shrink as it dries so you may need a little more than you originally measured.

**Wafer Paper Loops for Bottom Tier:**

Note: The Silhouette Cameo is one of my favourite tools. You shouldn't be afraid to use software for this product; you will find that the amount of time this machine saves you is well worth the time to learn this easy program. I've created a template for these wafer paper winter loops so please email [sales@icingimages.com](mailto:sales@icingimages.com) to request the template file.

**Steps 4a & b.**

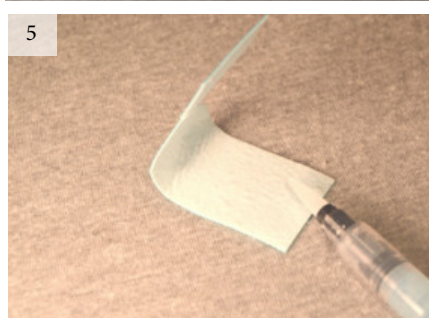
Place one piece of blue wafer paper, texture side down, onto a towel. Mist the back of the wafer paper with water from 10" away so the wafer paper is barely wet. Be careful not to heavily dampen the wafer paper as it will curl and melt.



Place the white wafer paper over the top of the first, texture side out. Press both pieces of paper together. Using the Silhouette Cameo, cut out designs from the double sided blue and white wafer paper using Chef Mike's Winter Loop template.

**Step 5.**

Create the loop by lightly moistening the top of the wafer paper with a water pen. Again, do not use too much water as it will melt the paper. Only very little water is needed to adhere the wafer paper to itself. Join the top with the bottom of the loop. If you find it difficult to create the loop, roll it over the handle of your pick tool or a pen. Create enough loops to wrap around the cake three times.

**Steps 6a & b.**

Brush Americolor piping gel to the side of the cake to adhere the loops to the bottom row on the cake. Once the first row is complete, stagger the second row halfway between the loops on the first row. Repeat the process for the third and final row.

**Step 7.**

Adhere sugar pearls to the lower point on the wafer paper loops using a tiny dot of Americolor gel as the glue.

**Snowflakes:**

**Note:** Not all wafer paper is the same, there are different thicknesses. I prefer Icing Images brand because the thickness is very easy to use. In addition, it is flavoured so it won't detract from the flavour of the cake.

**Step 8a.**

Place one piece of coloured wafer paper, texture side down, onto a towel. Mist the back of the wafer paper with water from 10" away so the wafer paper is barely wet. Be careful not to heavily dampen the wafer paper as it will curl and melt. Place the second piece of wafer paper over the top of the first, texture side out. Press both pieces of paper together. By doubling the wafer paper, it gives the snowflake more body and strength while adding an embossed edge.

**Steps 8b & c.**

Create your cutting sandwich with the Sweet Accents food safe boards. Place the pink board on the bottom layer, the wafer paper on the board and the snowflake dies on the board, cutting edge down. Place the white board on top. Carefully place the sandwich through the Sweet Accent machine. Crank the cutting sandwich through the Sweet Accents to cut the paper.

**Steps 9a & b.**

Remove the snowflakes from the dies, using the pick tool if necessary. If desired, you can stick two snowflakes together and use a little edible lustre dust to add a little bling to the snowflake. Adhere snowflakes to the cake using a little dab of water, piping gel or vegetable shortening.

**Poinsettia:**

**Note:** For these wafer petals and leaves, I printed the Icing Images Premium Wafer Paper with an Icing Images iDesign™ using my edible printer to create the variation of colour in the petals. You can also carefully airbrush the Icing Images Wafer Paper.

**Step 10.**

Use the Silhouette Cameo or the template to cut two sizes of wafer paper petals. I prefer using the Cameo for this as it is precise and easy to cut out many decorations at a time.

Separate them by size into tops and bottoms. You can use any number of petals. I used five small petals, five or six larger petals on the second layer and five or six petals on the third layer. Remember that you have to double the amount of petals since each petal contains a top and bottom layer.

**Step 11a.**

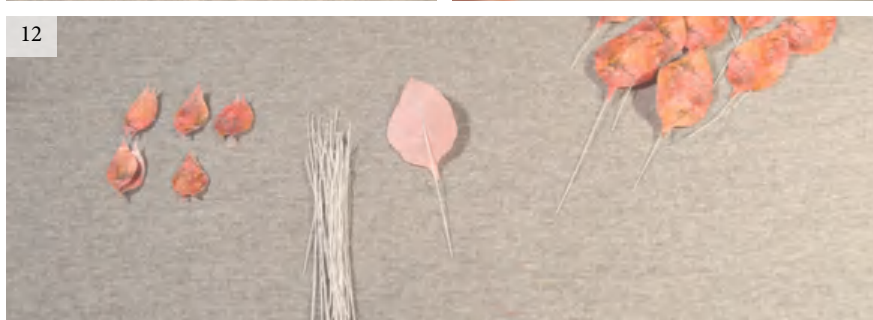
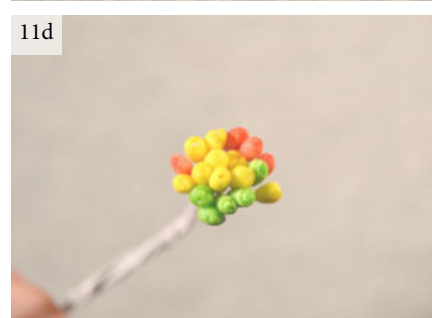
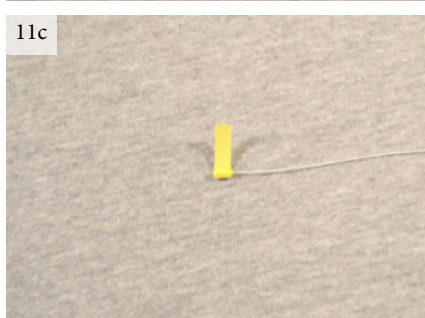
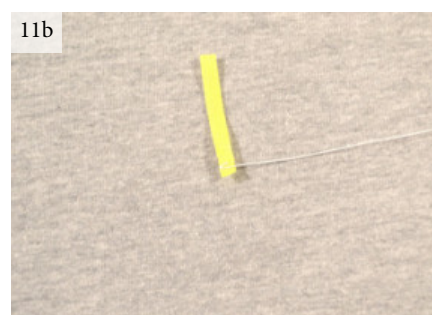
Cut the stamens out of the wafer paper scraps, measuring 0.5x3-3.5 cm.

**Steps 11b-d.**

Bend a small hook in the top of the wire. Moisten the wafer paper and roll it around the hook. Re-moisten slightly as you roll the wafer paper, causing the wafer to begin to melt. Shape the wafer into the stamen. Create about 18 stamens. Wrap them together with floral tape.

**Step 12.**

Lay the petal face down. Using a mist sprayer or water pen, slightly moisten the back of the petal. Do not use too much water as it will cause the wafer paper to melt. Place the wire  $\frac{3}{4}$  of the way up the petal. Place a second petal over the top of the wire to create a sandwich. Press the petal and wires together.





**Steps 13a-g.**

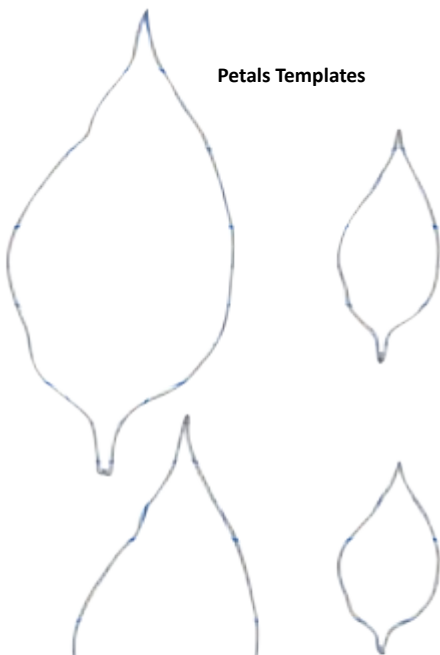
Once you have the five small petals complete, join the stamens together with the petals using the floral tape. Continue to create the larger petals and wrap them together with the floral tape. Create and attach the leaves using the same method that you used to create the petals. Dry brush Sterling Pearl as desired on the poinsettia.

Tutorial created by Chef Mike Terry (CMSA)  
for Icing Images

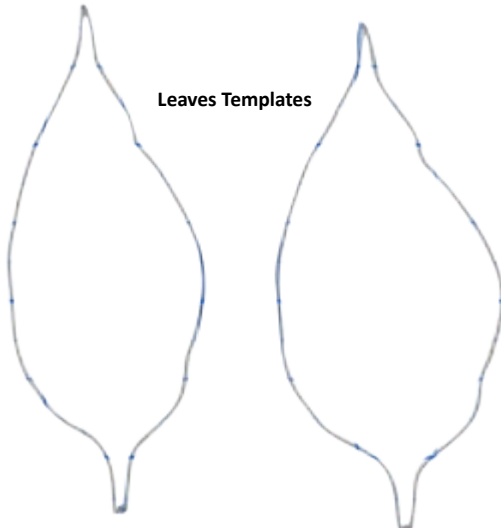
For more information, visit:  
[www.bakerypros.com](http://www.bakerypros.com) and [www.icingimages.com](http://www.icingimages.com)



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# Elevenuses

Advice ~ Competitions ~ Bake Clubs ~ Reviews



Zoë Clark

Zoë has been designing and creating her own cakes since 2008 and currently owns The Cake Parlour in London. As well producing custom cakes and confectionery, Zoë shares her time teaching a variety of cake decorating classes to students of all abilities, both in her kitchen and around the world. Zoë is also the author of eight cake decorating publications showcasing her simplistic and elegant approach.

## Runny Frosting

**Q:** My cream cheese frosting is always far too runny - what am I doing wrong?

**A:** I use an American cream cheese, which has less water content and is much firmer. If you can't get this, perhaps add more icing sugar to stiffen it. Refrigerating it after beating could also help to stabilise it before use.

## Fondant Bubbles

**Q:** I always end up with air bubbles in my fondant - how do you get rid of them?

**A:** Air bubbles are made from kneading the icing. Some fondants are worse than others for this. Use a pin or acupuncture needle to remove them.

## Piping Lace

**Q:** What is the easiest way to pipe lace on a cake?

**A:** I like to make sure I am following a template. It can be embossed or scribed into the icing. It's very important to pipe in a comfortable position. Raise your cake up on a turntable or cake dummy if necessary. Make sure your piping technique is correct and don't overfill your bag. In my opinion, the easiest 'lacy' looking technique is brush embroidery as the piping doesn't need to be perfect and you can correct lines by brushing them into place.

## Covering Colossal Cakes

**Q:** How do you cover large cakes in fondant?

**A:** Lots of elbow grease! It does take a bit of practice but I ice up to 14-16" cakes in one piece, depending on height. Taller, skinny cakes are also a bit tricky but doable with practice. Otherwise, try the 'panelling' method (covering the top first, then the sides or vice versa). For very big cakes, you need to piece bits of fondant together. Work as quickly as possible and blend and buff the joins.

## Light White

**Q:** What is the best way of making white buttercream?

**A:** I sometimes make buttercream a little

lighter by adding a touch of super white powder or gel. I find Lescure French butter can make quite a pale buttercream instead of a more yellow butter. Alternatively, you can use shortening, but you compromise on taste!

## Tape vs Pin

**Q:** What is the best way to attach ribbon to a cake?

**A:** I prefer to use double-sided tape, just a small piece where the ribbon overlaps.

## Pencil Drawings

**Q:** I see people drawing on cakes with a pencil, is that food safe?

**A:** These days, pencils are made of graphite which is non-toxic. I sometimes use this method but try to keep the lines as faint as possible as it can look messy if they are not covered with the piping/painting. You can use a damp brush and water or vodka to clean any marks if they still show. If you really don't want to use pencil, use a scribe or emboss the design on the cake.

## Sponge Perfection

**Q:** What is your secret to fluffy light sponge?

**A:** Have all your ingredients at room temperature. Beat the sugar and butter really well until pale and soft, beat well after adding the eggs and don't over-beat it once the flour is incorporated.

# Blog Spotlight

Placing the spotlight on a blog that has caught our eye!

## Butcher Baker Baby

**Blog:** Butcher Baker Baby

**Blogger:** Jules Gilbert

**Profile:** 30-something making and baking her way through life with husband and little daughter in tow.

**Started:** May 2006

**Frequency:** It varies greatly especially now I have a young daughter, but I try to blog twice monthly at the moment.

**Content:** It originally started out as recipes, but now also includes eating out, UK travel, gardening and lifestyle posts.

**First Post:** Cherry & Almond Tart

**Favourite Post:** Beetle Forest Gateaux

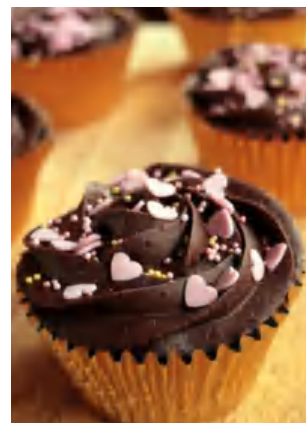
**Most Popular Post:** Baked Bean Tin Christmas Cake

**Described in three words:** Food, Baking, Life

www.butcherbakerblog.com

Facebook.com/butcherbakerblog

@DomesticJules



# What kind of Cake Decorator are you?

Take the Cake Masters Magazine quiz to find out which of the five results you get!

## Do you try new techniques?

- A) Yes, but I'd only use it on an order after lots of practice
- B) I'll give anything a go
- C) I like trying new things but they never turn out right
- D) I never have time to try new techniques
- E) All the time, I love trying new things

## When you've finished, what do you do?

- A) I would spend a little extra time making sure everything is perfect
- B) Admire what I've created and be proud that the customer is going to love it
- C) Be very unhappy, see all the imperfections – it never meets my expectations
- D) Boxed and ready to deliver, I never have time to look
- E) What if I'd added this or changed that? I can't stop thinking of possibilities

## How do you come up with your designs?

- A) I do lots of research online to create a mood board
- B) I stick to my customer's requests to make sure they're happy
- C) I have ideas, but keep changing my mind
- D) I tend to wing it, and hope it turns out fine
- E) My brain is overflowing with ideas!

## How clean is your workspace?

- A) I'm constantly tidying as I go, I can't deal with mess
- B) As long as I have some clear space I'm fine
- C) I get everything out that I need before I start, but forget to use half of it
- D) I don't have time to keep tidy, I just grab everything I need and deal with it later
- E) It is organised when I start, but I add things as I go, so it can get messy

## How do you deal with mistakes?

- A) I'd start again
- B) No mistake is too big to fix
- C) Meltdown!
- D) I'd cover it up with a flower or something
- E) I'd add a new design element

## Do you schedule?

- A) I plan every cake by the hour
- B) A little, but I will always make it work
- C) Yes, but it never goes to plan!
- D) I always leave it too late and have to rush
- E) I give myself extra time because I know I get carried away

## Do you sketch your cakes?

- A) I do a scale drawing
- B) I do a rough sketch
- C) I keep my designs in my mind
- D) I tend to make it up as I go along!
- E) I have a sketch, but it tends to develop as I make it



Mostly B's

### *The Bright Side*

You are a cake optimist, always on hand to create the best possible cakes for your clients. If you can please them, you're happy. Everyone loves your positivity.

Mostly D's

### *Last Minute Magician*

You're always running behind and constantly busy, but you never fail to pull it out of the bag! Even when it comes down to the wire, you end up happy.

Mostly A's

### *Precision Princess*

You strive for perfection in everything you do. Whether you're designing, scheduling or decorating, at every step you're in control and organised.

Mostly E's

### *The Innovator*

You are constantly coming up with new ideas, new designs and new techniques. You're so creative it sometimes gets a little hard to control! But you always end up with amazing work.

Mostly C's

### *Stress Head*

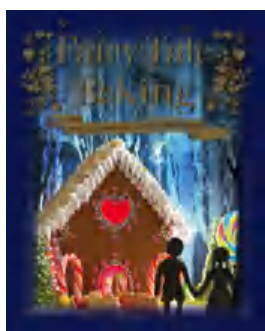
You are a worrier. Despite all your talent, you put too much pressure on yourself and never give yourself due credit. There's always a way to improve, something that didn't go to plan.



# Book & Tutorial Reviews

**Fairy Tale Baking**  
**Ramla Khan**  
**£12.99**  
**Apple Press**

An enchanting book that features more than 50 cakes, bakes and decorations, Fairy Tale Baking shows you how to make cakes with fifteen classic stories as inspiration. With everything from Sleeping Beauty to the Princess and the Pea, and Goldilocks and the Three Bears to Alice in Wonderland, each chapter takes you through how to decorate the central cake and has additional complimentary recipes. For example, recipes for Fairy Grandmother's Wand Cookies and Pumpkin Mini Cakes accompany Cinderella's castle. It is beautifully presented and full of great ideas.



**Airbrushing on Cakes**  
**Cassie Brown**  
**£10.99**  
**Search Press**

Cassie Brown's book is a great guide to airbrushing. It includes a really helpful, detailed introduction to tools, materials and techniques where Cassie explains how to clean your airbrush, offers troubleshooting advice and gives a guide to mixing colours. Through eleven projects, the book covers a variety of themed cakes and multiple airbrushing methods, such as stencilling, layering colours and adding details. The projects also cover carving cakes, covering cakes with sugarpaste, using modelling chocolate and sugar floristry. We particularly like the Day of the Dead cake!



**Cute Cakes for Children**  
**Debbie Brown**  
**£19.99**  
**B. Dutton Publishing**

For her twentieth book, Debbie Brown shows you step-by-step how to create 15 adorable children's cakes, each accompanied by either cupcakes or mini cakes. Debbie shares her wealth of information with these cute cakes and they are easily achievable for the novice decorator through her clear instructions and inspiring for those with more experience due to her creative designs. The book includes lots of ideas to suit a variety of tastes, from simple designs with modelled figures to gravity defying carved cakes. We love the Safari Friends mini cakes and the floating Unicorn Castle.



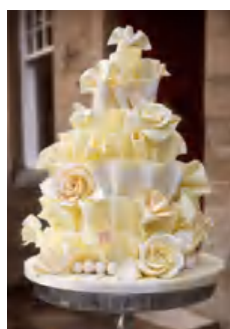
**Gift Box Cake Tutorial**  
**Sweet Delights Cakery**  
**\$5**  
**Sweetdelightscakery.com**

This beautiful, rustic style gift box is easy to create with the help of this video tutorial. Nisha shows you how to colour your fondant appropriately, create the burlap texture, make a bow, create the wafer paper stephanotis flowers and wafer paper pine cones, cover the board in a wafer paper fringe and cover a square cake with a folded wrapping experience. With 1 hour and 20 minutes of video, Nisha demonstrates how to make every aspect of this cake in real time and great detail. Her instructions are clear and easy to follow, so perfect for all levels of cake decorator.



**White Chocolate Wrap Cake Tutorial**  
**Paul Bradford**  
**£14.95 £7.45 - 50% off with promo code**  
**CAKEMASTERS50**  
**Designer-cakes.co.uk/cakemasters**

This elegant white chocolate cake is brilliantly versatile and would make a show-stopping centrepiece at many different celebrations. Paul Bradford takes you through every step of how to recreate this cake at home, from stacking and carving the cakes into a cone shape to creating the modelling chocolate wrap and covering the board to final decorations. There are also an additional three video lessons which offer choices on the finishing touches to the design, including using fresh fruit and flowers. We love the highlights of cake lace and dusted chocolate roses that make it a very special cake.



**Gum Paste Poinsettia Tutorial**  
**Veena's Art of Cakes**  
**\$5**  
**Veenaartofcakes.com**

Veena's Poinsettia PDF tutorial is really clear and easy to follow. She offers a lot of helpful advice on creating gum paste flowers and the equipment needed before starting her step-by-step guide. The tutorial works through every stage of the process in great detail, from creating the stamens to cutting out, veining and dusting each leaf, before finally arranging the full flower. Veena shows you how to create a beautiful marbled effect on some of the bracts to give a realistic finish as the flower's layers goes from red to green. This thorough tutorial is perfect for Christmas!



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# Cake Hacks

Shortcuts, tips and tricks to help you in the kitchen!

## Magic Release

Place your cake tin on a damp cloth when you take it out of the oven to help the base of the cake release from the tin - you should hear it hiss as it touches the cloth



## Keeping it Fresh

Cut a finger off a clean disposable glove and use it to cap the ends of a piping bag with a coupler when it is not in use



## Torte Perfectly!

With cooled cake, place a cake drum in the tin you used to bake it and then place the cake on top. Hold your knife flat against the tin and level the cake perfectly using the edges of the tin as a guide



## Product Review!

### DECOgel™ by Icing Images

DECOgel is a gelatine based product that can be used to create decorations with the appearance of glass, but with the flexibility and feeling of a jellied sweet. It is one of those products where the more you experiment with it, the more exciting it gets!

The Clear variety has a see through appearance, which is great for creating glass like jewels, whilst the White version creates an opaque look. Both of these can be coloured to achieve any shade you like and on top of that, Icing Images sell a spectrum of colours for you to choose from - the red and black being particularly useful as they are colours that are hard to achieve without affecting the medium.

To put DECOgel to the test, we used White in the Pretty in Pleats cake border mould by Marvelous Molds and we coloured the White yellow to make buttons in the Katy Sue Designs mould.



We really enjoyed using this product as it is so easy to work with. DECOgel has a low melting point so it only takes 30 seconds in the microwave for it to be ready to use - and you don't have to worry about working with something that is hot. You can either pour it into moulds or use a food-safe syringe, then you simply leave it to set. To speed up the

process, we popped it in the fridge so it was ready in 10-15 minutes. It is also easy to tell it when it's ready as it can be easily pulled away from the edges of the mould when it is. If there's any excess, you can just cut it away to neaten your decoration. Finally, if anything goes wrong, you can simply re-melt it and start again!

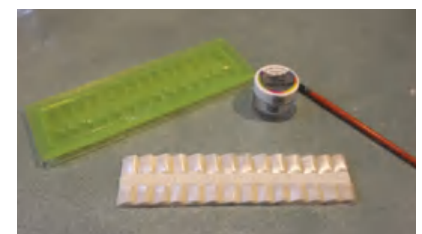


With just two moulds used for this review, it was easy to see the versatility of DECOgel. The white pleated border was brilliantly shiny as it came out of the mould, and a touch of pearl edible dust really brought it to life. It created an elegant border for a cake with a great 3D presence and a simple method for attachment due to its flexibility. For the buttons mould, a touch of Yellow ProGel helped to create a fun decoration. The shine and opacity of the coloured White DECOgel gives the buttons a realistic plastic look which you wouldn't get from sugarpaste.



DECOgel is a great product that can be bought directly from Icing Images in the USA, and is available at The Cake Decorating Company in the UK.

For more information, visit:  
[www.icingimages.com](http://www.icingimages.com)





# Cake Masters Magazine Awards 2015

## HIGHLIGHTS

An evening of recognition and celebration for the cake decorating and sugarcraft industry, the Cake Masters Magazine Awards 2015 was a brilliant event for all involved. There were cheers, tears and even some late night dancing as we celebrated the winners of the sixteen coveted awards.

With cake artists flying in from the USA, Italy, India, Australia and Ireland, the Cake Masters Magazine Awards in association with Cake International was the place to be on Saturday 7th November. Everyone arrived in glamorous dresses and suave tuxedos, they enjoyed a three-course dinner and the awards presentation, before dancing the night away to a live band and taking home a gift bag worth more than their ticket! We even awarded the Best Dressed with 'Miss World' sashes! The atmosphere was effervescent, with all the guests excited to be sharing their love of cake decorating and poised to discover the winners.

Returning for the second year, the fabulous Rose Dummer, AKA Rosie Cake-Diva, and Rudy Martinez, from Man Bakes Cake, were our compères for the evening. They started in true style with an 'Oscar Selfie' and entertained the 350 guests throughout the awards presentation. The stage was also graced by some of the greats of the industry as presenters of awards, including Mich Turner MBE, Will Torrent and many of our wonderful judges.

Your nominations and our expert panel of judges decided on the winners, a group of well deserving artists, products and businesses. We would like to thank Julia M. Usher, Carlos Lischetti, Kaysie Lackey, Mike McCarey, Lindy Smith, Zoë Clark, Verusca Walker, Eddie Spence MBE, Alan Dunn, Marina Sousa and Peggy Porschen for the tough decisions that they had to make as judges. The standard of the nominees were extraordinarily high so we know it wasn't easy to choose the winners!

It was an emotional evening, with many of the winners welling up as they accepted their awards. But the biggest reaction of the night was for our secret Cake Artist of the Year Award, which was revealed as Calli Hopper of Callicious Cakes with a video that presented her magnificent cakes. A standing ovation and cheers so loud that no one could hear the video greeted this announcement and reaffirmed our decision to recognise the talent of the lovely Calli.

The Cake Masters Magazine Awards 2015 was an amazing evening and we are already excited for next year. We would like to thank our sponsors: Wilton, Katy Sue Designs, Fondarific, Satin Ice, The Cake Decorating Company, Renshaw, Cake Pages, Cake Stuff and Silikomart. We were very pleased that you could enjoy the evening with the Cake Masters team.







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## Novelty Cake Award

Winner: Liz Marek, Artisan Cake Company

'It feels surreal, like this didn't actually happen and I'm not really holding this. I think it happened to somebody else and I was watching. Novelty cakes really are my passion so I never even expected to be recognised for something that I'm so passionate about. You always feel like you need to mould yourself to what you think people are going to like and appreciate, so to be recognised for something that I truly feel passionate about is amazing – the best feeling ever!'

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[www.renshawbaking.com](http://www.renshawbaking.com)



## Cupcake Award

Winner: Sheryl Bito, BunsInTheOven Cupcakery

'I am greatly humbled and deeply honoured for this recognition. While awards are wonderful to receive, just knowing that my peers and seasoned experts in the industry acknowledge my work is a reward in itself. Thank you so much to my family and friends for supporting me. My heartfelt gratitude to Cake Masters for the opportunity and everyone who has rooted for me. I love you!'

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Katy Sue Designs are an award-winning manufacturer and designer of imaginative cake decorating products. They are best known for their fantastic range of silicone moulds and innovative tools which are hugely popular with cake decorators at all levels due to their ease of use and intricate detail. All moulds are lovingly designed, sculpted and produced by Katy Sue Designs in the North East of England to the highest standards. The intricate detail in the designs of the moulds and the quality of their products are what set this manufacturer apart from all others.

[www.katysuedesigns.com](http://www.katysuedesigns.com)



## Wedding Cake Award

Winner: Faye Cahill, Faye Cahill Cake Design

'It's just amazing to have won. I was amazed to be nominated and be a finalist, but to win it is incredible. We are a very productive studio. We do a lot and we're always developing new techniques, so it's nice to have that recognised.'

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## Modelling Excellence Award

Winner: Silvia Mancini, Silvia Mancini  
Cake Art

'I'm still in disbelief. The nomination has been unexpected. To know that so many people loved my work was the most I could ask, and receiving the Award from such a prestigious jury has paid me back for all the sacrifices I've made up to now. Thanks to this prize, I'm now full of new energy.'

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## Sugar Flowers Award

Winner: Christine Craig, La Lavande Sugar Florist

'I'm quite overwhelmed actually, I didn't even think that I would be nominated never mind win the award. It's been very special; I'm very honoured. It's been a wonderful experience all round, thank you very much.'

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For inspiration, tutorials and helpful tips visit:  
[www.satinice.com](http://www.satinice.com)



## Best Retailer Award

Winner: The Cake Decorating Company

'We feel overwhelmed because so many people have said well done to us. We never expected to win, we wanted to win badly, but didn't expect it. We really are pleased. It was a shock to be honest. We had our fingers crossed, and when we won, it was amazing – the best feeling ever. More than anything, we'd like to thank Cake Masters and our customers.'

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Register your interest now on our site.  
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## Royal Icing Award

Winner: Dawn Parrott, Dawn Parrott Designs

'I am deeply humbled and honoured to have received the 2015 Cake Masters Royal Icing Award. As a 95% self-taught cake decorator from books, never in my wildest dreams did I see this happening. To be in the company of my fellow nominees was more than enough to make me happy. Words will never express my love for the sugar arts, specifically work with royal icing. I promise to continue to teach and inspire new decorators with my love for this craft and hope to carry on the glorious tradition of pipework. Again, thank you to everyone at Cake Masters, my esteemed judges and a huge congratulations to all nominated.'

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## Cookie Award

Winner: Lucy Samuels, Honeycat Cookies

I'm really honoured to have been chosen for this award. It was such a surprise when I found out that I was nominated and a finalist. I would just like to say thank you to the judges, those who nominated me and everyone who follows me and encourages me in my work, but most of all to my husband who has supported Honeycat Cookies every step of the way. Thank you.



## Cake Hero Award

Winner: Mike McCarey, Mike's Amazing Cakes

'I think it's important to thank Cake Masters and recognise the hard work and effort they've put into helping add legitimacy and integrity through their magazine and creation of this awards program. I also appreciate anyone and everyone who nominated me or supported the idea that I might be anybody's cake hero. Very humbling. I will say that I see acts of cake heroism on the internet everyday from countless designers and I'm constantly inspired. I believe we should all look for those moments of inspiration and work hard to inspire others with our own creations.'



## Best Product Award

Winner: Evil Cake Genius Mesh Stencils, Gateaux Inc

'I have to say that coming here from America, we honestly didn't know that anyone knew who we were and so to be nominated was a huge surprise. No one told us to prepare a speech and if they had, I would've ignored them anyway, because there's so many amazing products out there. We are just honoured, especially to have the products that we're making being used by such talented artists – it's just absolutely incredible!'



## Best Book Award

Winner: Cakes in Bloom by Peggy Porschen

'Amazing, it's really overwhelming winning an award like this. We all work so hard as cake designers and cake makers so to be recognised in this way is really amazing. Winning this makes me feel like all the hard work has paid off, because when you write a book, you really want people to benefit from the learning experience. I'm so pleased that everyone feels so excited about my book.'



## Best Learning Experience Award

Winner: Craftsy

'We think this deserves a celebration... with cake! We're so honoured to have received the Best Learning Experience Award from Cake Masters Magazine and would like to thank everyone who nominated us. When we started Craftsy, we dreamt of creating a fun learning experience that captured the magic of a live classroom, including interaction with a renowned instructor. We're delighted that today, decorators around the world are enjoying our on-demand classes and inspiring us every day with their astounding cakes.'



## Best Magazine Cover Award

Winner: July 2014, Claire Anderson, Clairella Cakes

'I'm totally and completely shocked. I didn't expect it, even though a lot of people kept telling me that I was going to win, I didn't believe it. I'm thrilled. I put the cake together very quickly and when the professional photographs were taken, the cake was still wet! So with the madness that went on in my kitchen, I can't believe that it has resulted in a cover and then this award. I'm really honoured and thrilled.'





## Collaboration Award

Winner: Amber Adamson, Sugar Myths and Fantasies

'Winning the award for best collaboration has been so surreal. I feel like I've been validated as an artist and a caker. Things like this don't just happen to a girl from Wenatchee. If you work hard towards a common goal, either as a team or as an individual, you can obtain anything.'



## Cake International Best in Show Award

Winner: Rita D'ascenzo

'To describe my feelings of the evening in a few lines is not easy. On arrival at the NEC, I already had legs that were shaking because I was nominated for two categories – it was already a dream. Winning the award for Cake International Best in Show is an indescribable joy. I still do not believe it.'



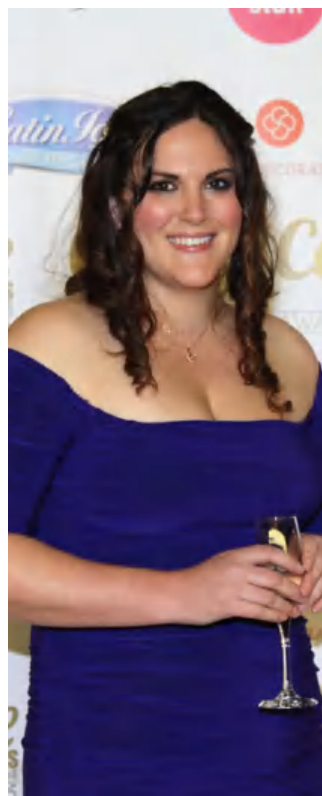
## Cake Artist of the Year 2015

Winner: Calli Hopper, Callicious Cakes

'I had absolutely no idea this would happen. I remembered at last year's Awards they did the Lifetime Achievement Award right at the end with Eddie Spence, so I was wondering who it was going to be this year. That was what I was expecting, so when my cakes started to come up, I took a double take and then... I went into disbelief. Really? Me? My cakes? I'm absolutely, totally overwhelmed and humbled with the support of the cake industry. In the last five years that I've been doing this, I wouldn't be anywhere near as far as this if it hadn't been for the support of the cake community and my family. It has been an incredible journey, and there's more to come!'





















# Cake

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# Lantern Cake Tutorial

By Shannon Mayes,  
SweetArt Cake Company



Shannon Mayes is an award winning cake decorator and the owner of SweetArt Cake Company in Lovell, WY. Her background is in art and graphic design. She has been decorating cakes professionally for around five years and specialises in coming up with unique and creative cake designs. She loves using many different mediums and styles of decorating to create edible works of art.



## Equipment Required

- 18 gauge white cloth covered floral wire
- 12 gauge anodised floral wire
- White floral tape
- Piece of foam
- Aluminium foil or foil tape
- White modelling chocolate
- Non-stick mat
- Rolling pin
- Pizza cutter
- 3 small round cutters/piping tips
- Water
- Gum glue
- Pearl dust, disco dust, gold dust
- Gold airbrush colour
- Alcohol such as Everclear or vodka
- Black, white and red gum paste
- Small, medium and large rose cutters
- Foam pad
- Large ball tool
- X-Acto knife
- Paper towel
- Bamboo skewers
- Americolor piping gel
- White sparkling sugar
- Paper cup
- Modelling tools
- Flickering tea light
- 4½"x6½" rectangle window template with ½" thick frame
- Cutting boards
- Shortening
- Parchment paper
- Ball pan
- Makin's clay extruder set
- Wire cutters
- Clear isomalt nibs
- Silicone baking liners
- Blow torch
- Black and white chocolate melts
- Small squeeze bottle, #4 piping tip and coupler
- Toothpicks
- Palette knife
- Small paintbrush
- Airbrush
- 12", 10" and 8" round fondant covered tiers
- Woven texture mat
- White wafer paper
- Royal icing in piping bag
- White fondant
- Micro planer
- Fondant smoother
- Ruler
- Soft plastic





Starting with and preparing all of the details ahead of time is ideal and recommended, as many of the components need hours and some days to dry.

#### Fir Cones:

##### Step 1.

Stick a 6" long 18 gauge wire into a piece of foam. Cover the wire in a small amount of aluminium foil. This will give the modelling chocolate something to hold on to and prevent it from slipping off.

##### Step 2.

Take a piece of white modelling chocolate and shape it into a cone over the aluminium foil covered wire. Size is according to preference but anything very large will be heavy.

##### Step 3.

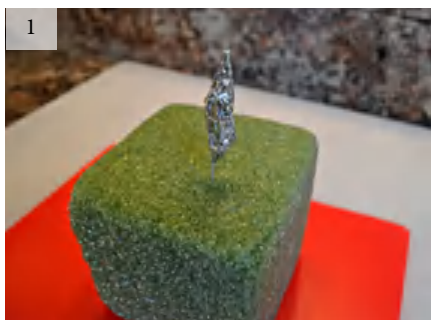
Roll out some white modelling chocolate onto a non-stick mat between  $\frac{1}{8}$ " and  $\frac{1}{4}$ " thick. Using three different sizes of small circle cutters and/or piping tips, cut out several circles of modelling chocolate in each size.

##### Steps 4a & b.

Begin at the top of the cone and with the smallest circle size. Place circles at alternating heights by pressing the circle into the cone at the base of the circle. Cup and pull the top edges back slightly. Use a tiny amount of water if needed to help adhere the circles to the cone. Do 3-4 rows of each circle size until you reach the bottom of the cone with the largest circles at the bottom. Raise the cone off of the foam and place the last row up under the bottom edge of the cone. Repeat the process three times, making one larger cone and two smaller cones.

##### Step 5.

Mix a small amount of pearl dust, disco dust and some alcohol together and paint the edges of the pine cones with the mixture. Set aside.



#### Black and Gold Succulents:

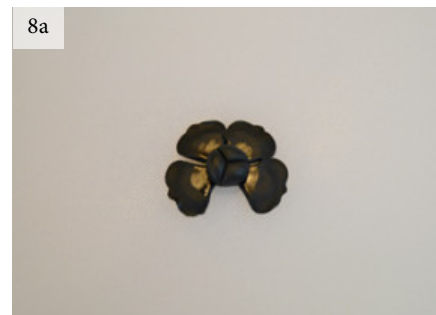
##### Steps 6a & b.

Roll out some black gum paste to approximately  $\frac{1}{8}$ " thick. Use small, medium and large rose cutters (use larger cutters for a larger size and smaller cutters for a smaller size) and cut out one of each size. Soften the edges of the petals on a foam pad with a large ball tool.



##### Step 7.

Roll a small ball of black gum paste. It should fit nicely in the centre of the smallest flower. Cut the top of the ball into three sections with an X-Acto knife.



##### Steps 8a & b.

Take the smallest set of petals and remove one of the petals, leaving only four. Add a small amount of gum glue to the centre of the petals and place the ball in the middle. Wrap your petals around the ball in a spiral so that each petal overlaps the one before it.



##### Step 9.

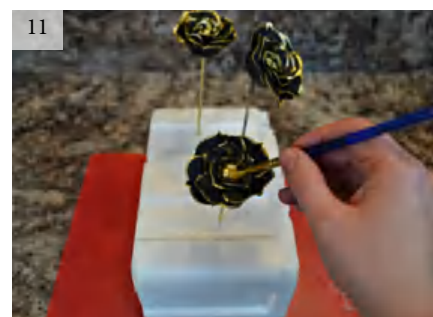
Place a small amount of gum glue in the centre of the second largest set of petals. Pinch each petal at the centre edge to cup the petal slightly and give it some shape. Arrange them in a spiral pattern around the first set of petals.

**Step 10.**

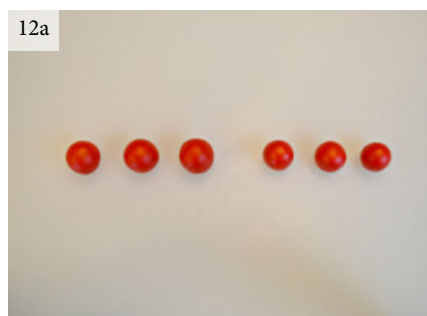
Repeat for the last set of petals and place in a flower former. Add bits of paper towel inbetween the petals to create spaces while the flower dries.

**Step 11.**

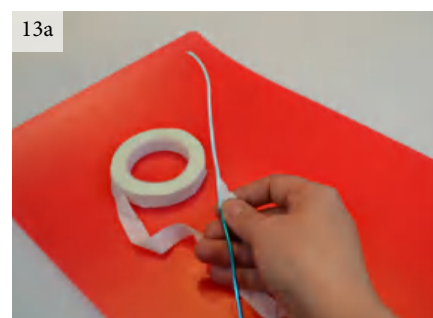
Once the flower is dry enough to move without the shape changing, but not completely hard, remove the pieces of paper towel and carefully insert a bamboo skewer dipped in gum glue into the bottom of the flower. Paint the centre and the edges of the petals with some gold dust mixed with alcohol. Make three succulents.

**Berries:****Steps 12a-c.**

Using red gum paste, roll six balls. Three approximately  $\frac{3}{4}$ " in size and the other three approximately  $\frac{1}{2}$ " in size. Dip the end of a toothpick in gum glue and insert into the berries. Place in foam to dry until firm. Brush with piping gel mixed with a little bit of alcohol to give a shine.

**Iced Twigs and Loops:****Steps 13a-c.**

Using 12 gauge anodised floral wire, cover several lengths with white floral tape. Shape into twigs as desired. Brush the wires with gum glue and roll in white sparkling sugar. Place in foam to dry. Using 18 gauge white cloth covered wire, form one large, one medium and two small loops. Once again, brush with gum glue, dip in white sparkling sugar and place in foam to dry.

**Small Bow:****Step 14.**

Roll out some gum paste to  $\frac{1}{8}$ " thick. For a deep gold, use black gum paste and for a lighter gold, use white gum paste. Cut a ribbon  $1\frac{1}{4}$ " wide x 8" long. Dab a small amount of gum glue in the centre, fold each end inward and secure to the centre. Pinch the centre creating folds in both sides of the bow.

**Steps 15a & b.**

Cut another ribbon  $1\frac{1}{4}$ " wide x 3" long. Fold each side of the ribbon creating a 1" wide piece. Wrap around the centre of the bow and secure in the back with gum glue. Remove any excess.





**Steps 16a & b.**

Place small rolls of paper towel in each of the bow loops to dry. Once dry and firm, paint completely with gold dust mixed with alcohol.



**Large Fabric Loops:**

**Step 17.**

Roll out white gum paste to  $\frac{1}{8}$ " thick. Cut two strips, one approximately  $4\frac{1}{2}$ " wide x 8" long, the other  $4\frac{1}{2}$ " wide x 10" long. Fold the sides back creating 4" wide pieces.

**Step 18.**

Add water to the bottom edge, fold in half, secure the ends by pinching together and place the loops on their side to dry. Arrange the loops to your desired fullness, shape and insert soft plastic into the loops to dry.



**Step 19.**

Dip a half piece of bamboo skewer in gum glue and insert into the thickest part of the end in the back of the loop. Allow to dry until completely firm, this may take a few days.



**Candle:**

**Steps 20a-c.**

Fill a 5oz paper cup  $\frac{3}{4}$  of the way with white modelling chocolate. Begin forming it around the paper cup until you have a nice candle shape. Form the chocolate up and over the edge of the cup until completely covered. Make the back of the candle a little taller than the front to give the look of a melted candle. Add tapered, teardrop shaped pieces of modelling chocolate to the front of the candle to look like drips of wax.



**Isomalt Lantern:**

**Step 21.**

Roll out black gum paste to  $\frac{1}{4}$ " thick. Using a  $4\frac{1}{2}$ "x6" (outer dimension) rectangle window template with a  $\frac{1}{2}$ " thick frame, cut four frames. Apply shortening to the back of the template to stick it to your gum paste and make cutting out easier. Cut the frames on something moveable and transfer to the freezer for a couple of minutes to firm up and allow for easier movement without distortion of shape.



**Steps 22a & b.**

Prepare two cutting boards or other flat, smooth objects by spreading a thin layer of shortening and securing a piece of parchment paper over the entire surface. This will ensure the paper doesn't move around.



**Steps 23a & b.**

Pull the frames out of the freezer, apply shortening to the back of the frames and transfer to prepared boards. Press firmly to create a seal between the frame and the parchment paper. Allow to dry for at least two hours.

**Step 24.**

In the meantime, make the other pieces for the lantern. Cut a 6"x6" square out of ¼" thick black gum paste and set aside to dry.

**Step 25.**

Cut a 5" circle out of ¼" thick gum paste and form over something round such as a ball pan.

**Step 26.**

Roll gum paste to ½" thick and cut out a 2"x4½" strip. Using a small round cutter or piping tip, cut three rows of alternating holes.

**Step 27.**

Apply gum glue to one edge and form into a cylinder. Stand it on its side to dry.

**Step 28.**

Cut a 2" circle out of ¼" black gum paste and set aside to dry.

**Step 29.**

Use an extruder or roll by hand a 12" long, skinny rope for the lantern handle. Arrange in a rounded or decorative shape with a centre point. Place a half piece of bamboo skewer dipped in gum glue in each end 2-3" up. Cut the ends of the skewers so that ½" sticks out of the end. Make sure that the space between the skewers is approximately 4½" wide. Allow all of these pieces to dry for at least a couple of hours.

**Step 30.**

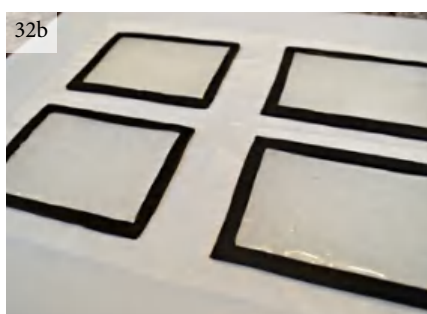
Once the frames have been allowed to dry, melt clear isomalt nibs in silicone baking liners in the microwave. Work with two silicone baking liners at a time. Fill each liner with 7-8 nibs. This should be enough to fill one frame.

**Step 31.**

Pour isomalt into the first frame, starting around ½" from the outer edge and making your way around the edge and into the centre.

**Steps 32a & b.**

Make sure the isomalt spreads completely and evenly to all sides of the frame, being careful not to overfill it. If any areas are not touching the edge of the frame, use a toothpick to guide the isomalt to the edge. The isomalt should be level with or just lower than the depth of the frame. Repeat this for all four frames and allow to cool and harden completely at room temperature.

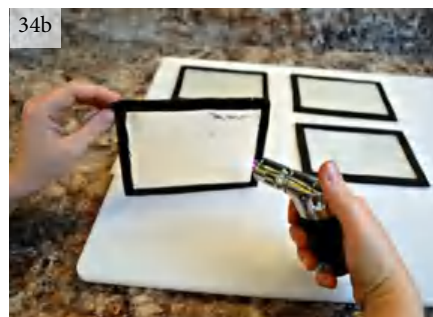
**Step 33.**

Once the isomalt windows and all other pieces have dried firm, it is time to assemble the lantern. Melt black chocolate melts into a small squeeze bottle fitted with a #3 piping tip and coupler.



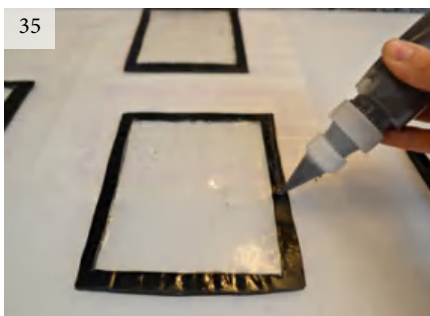
**Step 34a & b.**

Decide which windows will be the front, sides and back. The clearest piece should go in front. Carefully, using a palette knife, lift the windows from the parchment paper. If the isomalt looks cloudy, a blow torch may be used at this stage to slightly melt the surfaces of the windows and clear up the cloudiness. Hold the torch a few inches from the isomalt surface and only leave in place long enough to clear up the cloudiness. Holding the torch in place too long will cause the isomalt to melt too much and mess up your window. Avoid the gum paste frame with the torch. Do not attempt this once the lantern is assembled.



**Step 35.**

Flip the front window over so that the back side is facing up. Run a bead of melted black chocolate along one edge of the back side of the gum paste frame.



**Steps 36a & b.**

Place the side window onto the chocolate bead and make sure the bottom of the side window is level with the bottom of the front window. Smooth any chocolate that may have seeped through the outside seam with your finger. Hold straight and in place until the chocolate is firm and the window stays in place on its own.



**Steps 37a & b.**

Run another bead of chocolate along both the inner and outer seam of the side window. Smooth the outer bead with your finger to fill any gaps and give a smooth clean finish. Leave the inner bead unsmoothed for extra support. Repeat this process on the other side with the other side window.



**Step 38.**

Once both sides are cooled and secure, run a bead of chocolate along the edges of both side windows.

**Step 39.**

Quickly place the back window onto the side windows to form the box. Once again, make sure that the bottom of the back window is level with the bottom of the side windows. Smooth any chocolate that may have seeped out of the outer seams.



**Steps 40a & b.**

Once the chocolate is cooled and firm, carefully lift the box and set it up. At this point, run another bead of chocolate on both inner and outer seams of the back window, smoothing the outer seams and leaving the inner seams. Once cooled, the box should be very secure.



**Step 41.**

Run a bead of chocolate along all the top edges and place the 6"x6" square on top with the sides evenly spaced. Hold in place until cool.

**Step 42.**

Run a bead of chocolate along the bottom edge of the formed 5" circle and place in the middle of the top of the lantern. Once cooled, run an additional bead all around the dome and smooth with your finger.

**Steps 43a & b.**

Run a bead of chocolate along the bottom of the cylinder and place on top of the dome centre. Once cooled, run a bead along the top edge of the cylinder and place a 2" circle on top.

**Steps 44a & b.**

Pick up the lantern handle and mark where the skewers will go through the top. It should be right on or just outside the sides of the lantern. Using the sharp end of a bamboo skewer, drill pilot holes for your lantern skewers.

**Step 45.**

Place a dab of chocolate in the pilot holes and insert the handle. Hold in place until cooled and secure. Add additional chocolate to the base of the handle sides for extra stability.

**Step 46.**

If the skewers have pierced the outside of the sides of the lantern and are visible, cover with small circles of black gum paste.

**Steps 47.**

Cut two strips of gum paste 1½"x3" long for the bow tails. Cut each end at opposite angles.

**Step 48.**

Adhere to the dome with some gum glue. Paint with some gold dust mixed with alcohol.

**Step 49.**

Place the dried bow onto the ribbon tails and secure with small dabs of chocolate wherever the bow touches.

**Covering the cakes:****Steps 50.**

Prepare your three tier cake using 12", 10" and 8" round pans. I have done a 4" high 12" tier and 6" high 10" and 8" tiers. Cover the 12" and 10" tiers in black or dark coloured fondant for a deeper gold or white for a lighter gold, whichever you did for the lantern bow. Use the panelling method to cover your 10" tier and use a woven texture mat on your panel before placing on the cake. Cover the 8" tier in white fondant. Stack the 12" and 10" cakes together and leave the 8" cake off for now.

50





# **Cable Knit Sweater Technique:**

## **Step 51.**

Fit your extruder with the smaller tri-hole rope disc. Fill the extruder barrel with gum paste coloured to match your middle 10" tier.

## **Steps 52a & b.**

Place the cap on and extrude all of the gum paste out to make a long three-sided string. Cut into three equal lengths.

## **Steps 53a & b.**

Pinch the strings you've created together at one end and braid together. Once braided, cut the end off straight and flatten slightly with a fondant smoother.

## **Steps 54a & b.**

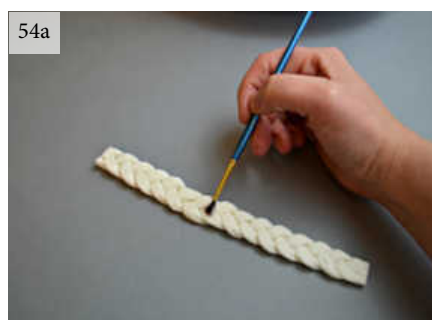
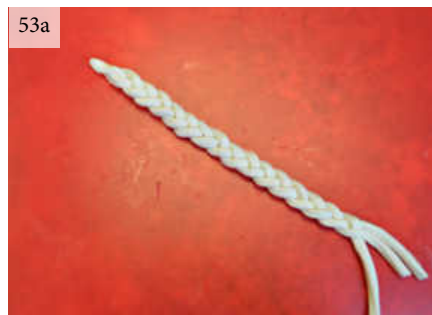
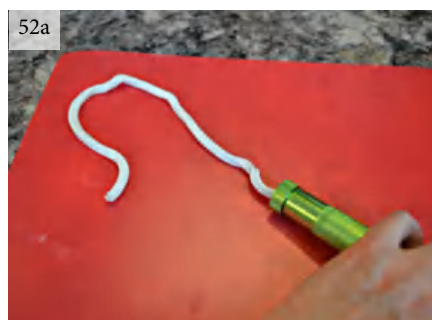
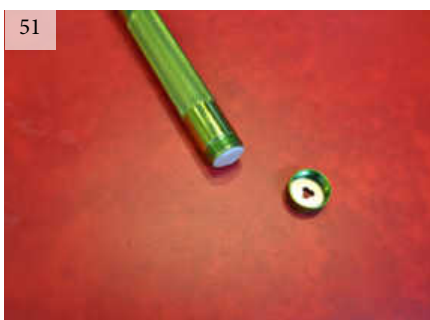
Apply a small amount of gum glue to back of the braid (you may want to hold the braid up to the side of the 10" tier momentarily to gauge how far up to apply your glue). Place the braid as straight as possible on the front of the cake and trim excess from the top with an X-Acto blade, leaving it level with the top of the cake.

## **Steps 55a & b.**

Fill your extruder barrel about halfway with gum paste and this time, use the larger of the two tri-hole rope discs to extrude a shorter three sided string. Using your hands, twist the string in opposite directions to create a rope.

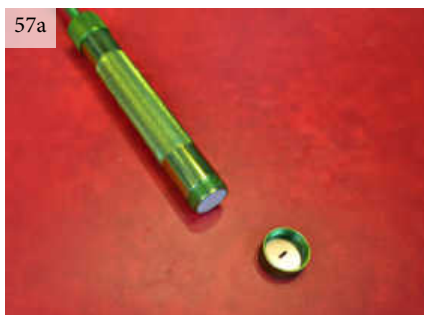
## **Steps 56a & b.**

Place a small amount of gum glue on one side of the rope and place onto the cake about 2" from the braid you've placed. Repeat this process until you've placed them all the way around the cake. I recommend finishing in the back in case the distance between the last braid and rope is slightly off.

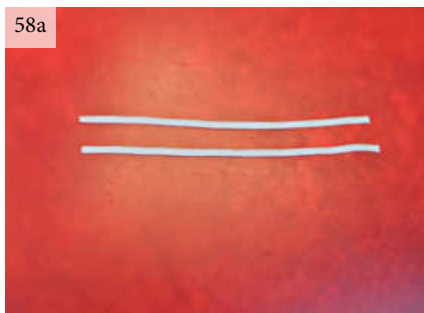


**Steps 57a & b.**

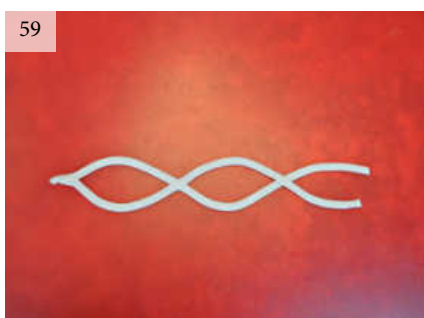
Fit your extruder now with the smallest of the "flat" discs. Fill the barrel with fondant and extrude a long flat piece.

**Steps 58a & b.**

Cut into approximately 8" lengths. Take two of them, cross them at the top and press firmly to adhere together.

**Step 59.**

Create a continual figure eight shape by crossing them again about every 2" and evenly shaping and spacing the strings above and below where they cross. I had about 1½ figure eights fit on the cake.

**Steps 60a & b.**

Place gum glue on one side and place on the side of the cake inbetween the first rope and second braid with excess at the bottom. Trim the bottom of the strings to the bottom of the cake and evenly space and adjust the design. Note: You could create the design on a moveable surface covered with parchment paper and place in the freezer for a couple of minutes to stiffen the design in place and make it easier to transfer to the cake without distortion. Repeat this process but only placing them in every other space, again ending in the back.

**Step 61.**

Using gold dust mixed with alcohol or gold airbrush colour, paint or airbrush both the bottom and middle tiers gold.

**Step 62.**

Once the bottom and middle tiers are dry, stack the 8" cake on top and secure.

**Wafer Paper for Top Tier:****Steps 63a-c.**

Tear random pieces of white wafer paper in different sizes and shapes and adhere them to the 8" round cake with the textured side facing out. Use piping gel to stick them to the cake but do not cover the entire piece of paper in gel. Adhere the entire piece flat but leave part of the pieces raised to create movement and texture. Cut one straight edge to place at the bottom area of the cake. Cover the entire tier.





# Final Steps:

Steps 64a & b.

Cut a strip from white fondant rolled to 1/8" thick that is 31" long x 5" wide. Fold both of the sides of the strip under. Brush a light amount of gum glue on the back of the "fabric" and drape around the bottom of the 10" cable knit tier. Secure the ends in the front slightly off centre where they will be covered up by the other details we've made. Give the fabric some pleats and movement wherever you think looks good.



Step 65.

Add two loops tails where the ends of the fabric are.

Step 66.

Insert and arrange the bow loops by adding melted chocolate to the areas that will touch the cake. Insert the bamboo skewer and hold them in place until secure. Insert and arrange the flowers, five iced twigs, three iced loops, fir cones (one large, one small) and larger berries in the desired fashion or as shown, making sure to cover the ends of fondant fabric. Cover any exposed wires before inserting them into the cake.



Step 67.

Place the candle on top of the cake just off centre and insert the flickering tea light in the centre.

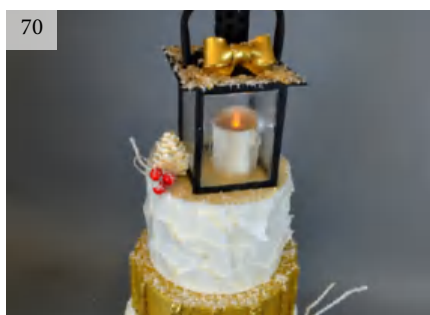


Step 68.

Place the isomalt lantern over the candle slightly at an angle.

Step 69.

Arrange the last fir cone, smaller berries, remaining smaller twigs and loop next to the lantern.



Step 70.

To finish off, use a ball of frozen or hardened fondant to grate "snow" over the top of the lantern and cake tiers with a microplaner.

To find out more, visit:  
[www.sweetartcakecompany.com](http://www.sweetartcakecompany.com)

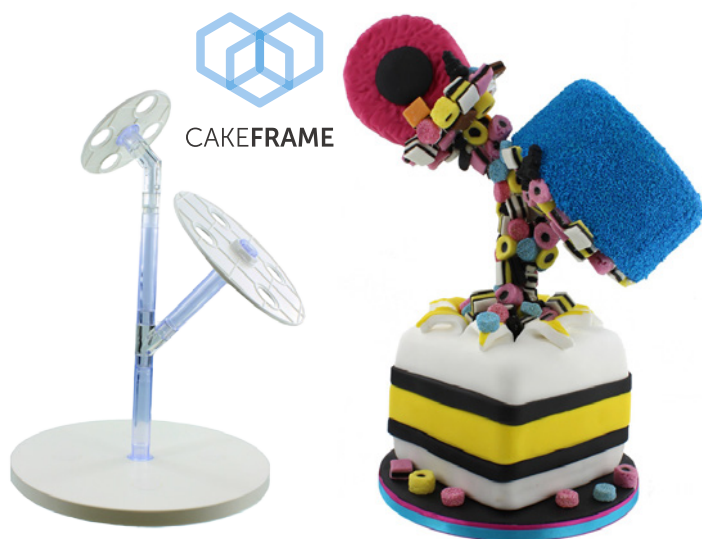


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# Rustic Christmas Topiary Cake Tutorial

By Nisha Fernando,  
Sweet Delights Cakery



Nisha is the owner of Sweet Delights Cakery in West Bloomfield, Michigan and has been decorating cakes for over ten years. She makes custom cakes for any occasion and specialises in sculpted and wedding cakes. Nisha won the grand prize at the 2014 Michigan ICES Sugar Art showcase; her work has been published in the ACD and Cake Masters Magazine and was also featured in the Detroit Free Press for new bakers in the Metro Detroit area. She offers a variety of classes for all ages in the West Bloomfield, Michigan area and also offers a series of tutorials on her website.



## Equipment Required

- White fondant
- Red, Green, Black, Brown gum paste
- Sugar Dress Lace Mix
- Large lace mat
- Everclear or lemon extract
- Edible glue
- Vegetable shortening
- Desiccated coconut
- Piping gel
- Dusting pouch
- Black, Egg Yellow, Ivory, Avocado, White, Red, Brown and Moss Green gel colours
- Charcoal Black, Apple Green, Spruce Green, Daffodil, Forget-Me-Not, Mango and Gold petal dust colours
- Glaze spray
- 24 and 26 gauge floral wire
- Round nose pliers
- Wire cutters
- Rolling pin
- Gum paste rolling board
- Foam pad
- Leaf veiner
- Holly leaf cutter
- 1" Styrofoam balls
- Green and brown floral tape
- Brushes
- Ball tool
- Veining tool
- Five star serrated tool
- Shaping tool
- Sugar shapers, pointed chisel and mini bone chisel
- Tweezers
- Scalpel or X- Acto knife
- #3 and #10 tips
- Bubble straws
- 8" wooden base
- 5/16"x24" metal rod
- 8 5/16" screws
- 8 5/16" washes





**Cake Carving, Construction and Decorating the Tiers:**

**Step 1.**  
Bake three layers of cake for each tier (5", 6" and 7" rounds). Stack and fill the cakes and then refrigerate for few hours before carving. The finished height should be approximately 4".

**Step 2.**  
Cut out cake boards for each tier:  
Tier 1 – 4" and 5" cake board  
Tier 2 – 5" and 6" cake board  
Tier 3 – 6" and 7" cake board  
Place the 4" cake board on the top centre of the iced 5" cake tier.

**Step 3.**  
Using the top and bottom boards as a cutting guide, cut around the side of the cake to create a cone shape.

**Step 4.**  
Apply buttercream on the cake and refrigerate it for few hours until the buttercream is firm to the touch.

**Step 5.**  
Cover the tier with fondant

**Step 6.**  
Using Rice Krispies Treats, make a 5" high x 3" diameter cone and cover it with fondant.

**Step 7.**  
To make the knots on the birch, take a 1" ball of fondant, flatten it and place it on the fondant covered tier. Use a #10 tip and make an indentation on the centre of the fondant.

**Step 8.**  
Using a bone chisel mini sugar shaper, score circular lines around the centre circle.

**Step 9.**  
Make more elongated lines.

**Step 10.**  
Using tweezers, pinch on the fondant and repeat all the way around the cake.

**Step 11.**  
To detail the top of the tier, use a veining tool and score a line around the top ¼" from the edge.

**Step 12.**  
Using the pointed chisel sugar shaper, make indentations all around the scored line.



**Step 13.**

Using a knife tool, draw lines on the top of the cake from the outer edge to the centre.

**Step 14.**

Mix Charcoal Black petal dust with Everclear or lemon extract and paint the knots.

**Step 15.**

Use White gel colour to highlight the black knots.

**Step 16.**

Mix Ivory gel colour with Everclear to make a light colour wash and apply it to the side of the tier, leaving some exposed white fondant.

**Step 17.**

Place the cake on a turning table and mix the Ivory gel colour with Everclear to make a darker colour than you made above. Using a wide brush, apply the paint to the top of the tier while turning the turntable.

**Step 18.**

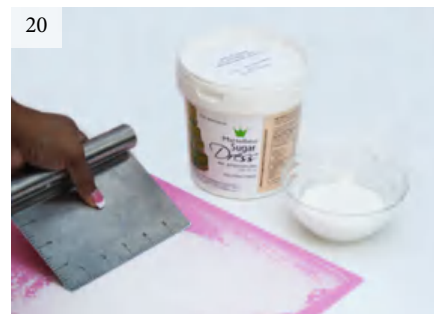
Using the edge of the brush, apply paint on the outer edge of the top tier.

**Step 19.**

Take the White gel colour and mix it with Everclear to make a white colour mix and apply it over the Ivory layer you painted above.

**Step 20.**

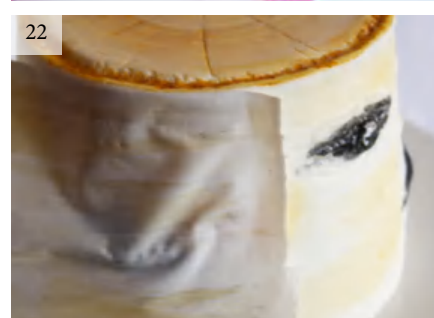
Follow the steps on the product to make the lace mix and apply a coat of the mix to the back side of the mat. Bake it in the oven according to the product description. Take it out of the oven, let it cool for a while and peel off the sheet to be used to decorate the outer bark.

**Step 21.**

To create the inner bark texture, use the Ivory wash made in Step 16 and apply it to the cake lace. Apply a White layer over the Ivory layer. Finally, mix Charcoal Black petal dust with Everclear and use a smaller brush to apply light lines over the cake lace.

**Step 22.**

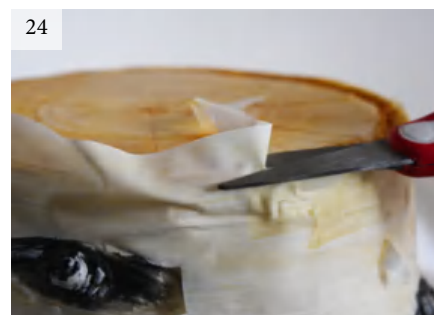
Using a wet paper towel, apply some water to the back of the cake lace and place it around the cake. When placing the cake lace, stretch it so there will be less wrinkles on the cake.

**Step 23.**

Using a scalpel tool, cut around the areas where there is a knot.

**Step 24.**

Trim off the excess cake lace at the top and bottom edges.





**Step 25.**  
Using tweezers, add more texture by pinching the cake lace to create lines around the cake.



**Step 26.**  
Using a finer brush, draw lines around the cake using Ivory colour and Charcoal Black. Mix the colours separately with Everclear.



**Step 27.**  
Using a scalpel tool, gently peel off some areas of the cake lace to create a peeled bark texture.



**Step 28.**  
Using the veining tool, make a heart shaped indentation on the bark.



**Step 29.**  
Use Ivory gel colour and a finer brush to draw over the heart shaped indentation and the wording.



**Step 30.**  
Using a dry brush, dust Charcoal Black petal dust lightly around both edges of the heart shaped line.



**Step 31.**  
To make the moss, you will need desiccated coconut. To hydrate the coconut, use a little bit of hot water and add some Avocado colour and Egg Yellow gel to get the desired green colour. Add a little drop of White gel colour to the mixture and lightly mix it so there are spots of white on the moss.



**Step 32.**  
Apply some pipping gel to a few areas around the knots.

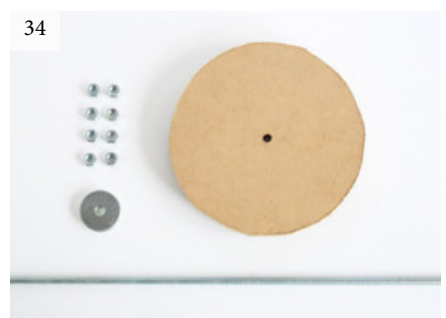


**Step 33.**  
Using tweezers, place the green desiccated coconut (moss) around the knots. Repeat the above step to create the bark texture on the remaining tiers, including the top tier (Rice Krispies Treats cone).



#### Assembling the Tiers:

**Step 34.**  
To assemble the cake, you will need the 8" wooden base, 5/16"x24" metal rod, 8 5/16" screws and 8 5/16" washers.



**Step 35.**  
Attach the metal rod to the base by using a screw and a washer at the top and bottom of the base.



**Step 36.**  
Insert a bubble straw to the centre of the cake before placing the cake through the metal rod.



**Step 37.**  
Using fondant, make a 1" high ¼" thick rectangle strip to cover the metal rod and the screw.

**Step 38.**  
Cover the fondant strip with the sugar lace that you made in Step 20.

**Step 39.**  
Continue assembling the rest of the tiers.

#### **Making the Holly Leaves:**

**Step 40.**  
Cut out the holly leaves from the green gum paste.

**Step 41.**  
Use a 26 gauge wire to thread the holly leaves using edible glue.

**Step 42.**  
Use a leaf veiner to vein the holly leaves.

**Step 43.**  
Using a foam and a balling tool, thin out the edges of the leaf and let them dry on an apple tray overnight.

**Steps 44a & b.**  
Use Apple Green petal dust to dust the centre vein of the holly leaf. Apply Spruce Green petal dust from the edge of the petal towards the centre of the leaf.

**Steps 45a & b.**  
To give the leaf a shine, spray a glaze over the leaves. Colour the edges of the leaf using Americolor Bright White soft gel food colour (optional).





### Making the Pine Branches:

#### Step 46.

To make the pine needles, cut the 26 gauge wire to 2" lengths. Use the Green gum paste to make a ¼" ball and insert it ¾ of the way into wire. Using your thumb and index finger, roll the gum paste around the wire until you reach the top. Finally, slightly bend the pine needle.

#### Step 47.

Take one of the pine needles and attach it to a 24 gauge wire using brown floral tape. Take five more needles and attach them around the centre pine needle. Move ½" down and attach another set of five needles.

#### Step 48.

Take two pine branches and attach them together with brown floral tape.

#### Step 49.

Apply some Forget-Me-Not petal dust to the pine needles.



### Making the Berry Sprigs:

#### Step 50.

Use the Red gum paste to make a ¼" ball (a berry) and then insert a 26 gauge wire into the ball by applying some edible glue to the wire.

#### Step 51.

Using a five star serrated tool, make an indentation on top of the berry and let them dry overnight.

#### Step 52.

Using a Charcoal Black petal dust, colour the top of the berry.

#### Step 53.

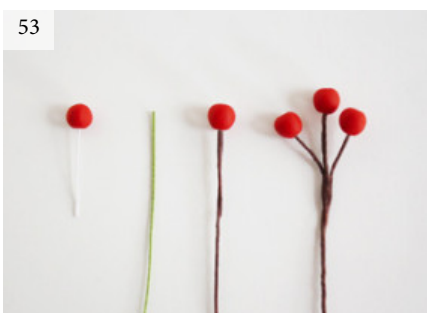
To make the berry sprigs, attach one of the berries to the 24 gauge wire by using a brown floral wire. Attach two more berries on either side of the wire to make the centre cluster of the berry sprig.

#### Step 54.

Make two more clusters and attach them as shown in the picture.

#### Step 55.

Finally, spray the berries using a glaze spray to give it a shine.



### Making the Jingle Bells:

#### Step 56.

Take a 1" Styrofoam ball and attach it to a 24 gauge wire using hot glue. Apply vegetable shortening to the ball. Take the ¾" round black gum paste and cover the ball with it.

#### Step 57.

Using the veining tool, score lines on the ball going only halfway down.



**Step 58.**  
Use a #3 round icing tip and make a circle indentation at the end of the four lines.

**Step 59.**  
Mix Gold petal dust with Everclear to make a gold paint.

**Step 60.**  
Leaving the veining exposed in black, paint the four sections of the ball using the gold paint. Let the balls/jingle bells dry overnight.

#### **Making the Pinecones:**

**Step 61.**  
Take a ½" ball of gum paste and attach it to a 24 gauge wire.

**Step 62.**  
Using 24 gauge wire and ½" round ball of brown gum paste, make a cone shape that is 1" in length.

**Steps 63a & b.**  
Cut the gum paste into three parts and leave a centre.

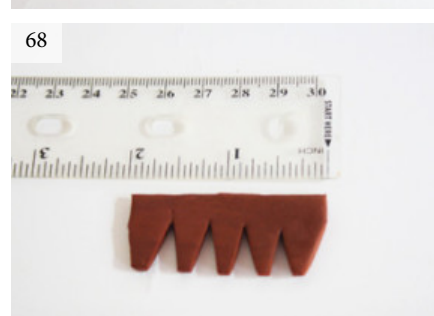
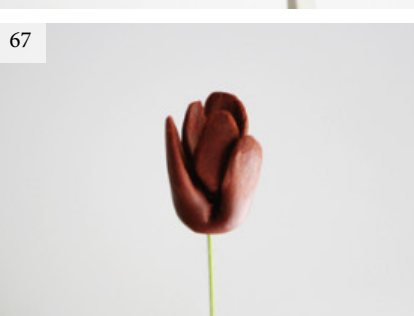
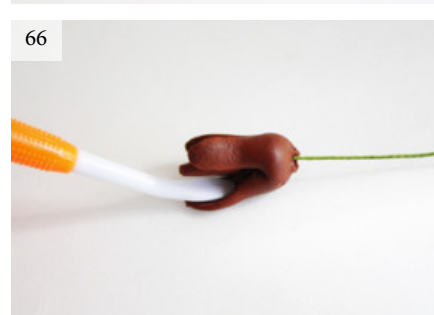
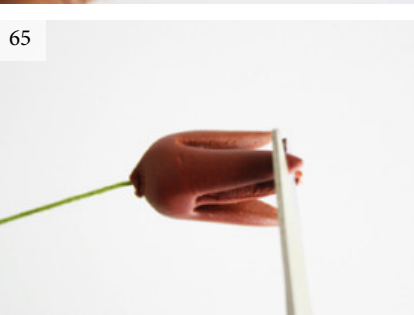
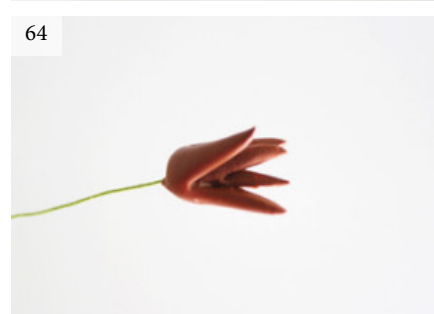
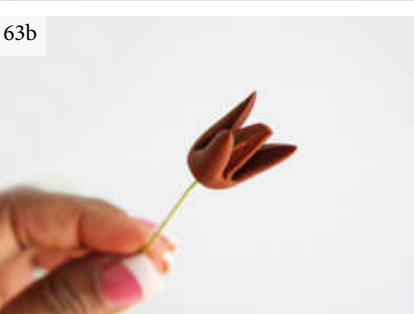
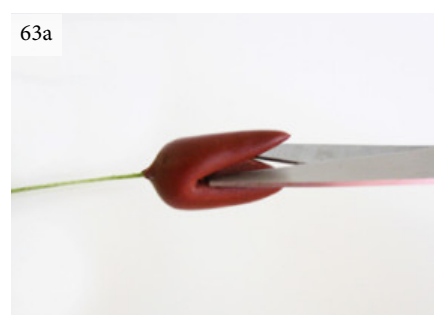
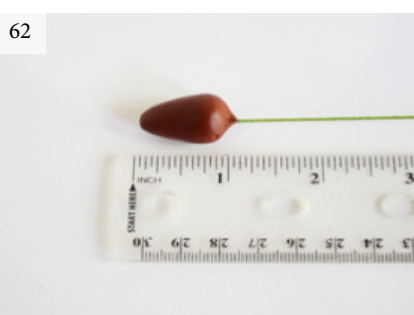
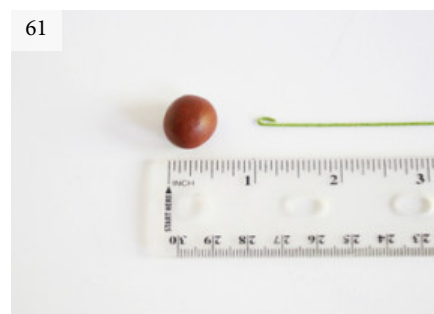
**Step 64.**  
Using scissors, cut the centre into two parts.

**Step 65.**  
Trim the edges off each petal.

**Step 66.**  
Take the shaping tool and a foam pad and cup the five petals.

**Step 67.**  
Let the centre of the pinecone dry overnight.

**Step 68.**  
Roll out the gum paste to ⅛" thick and cut out a rectangle shape that is 2"x1". On one side, cut it into five "V" shaped zig zags.





Steps 69a & b.  
Take the shaping tool and a foam pad and cup the petals.



Step 70.  
Using edible glue, attach the centre of the pinecone to the petals you made above.



Step 71.  
Let it dry overnight.

Step 72.  
To make the individual pinecone petals, take a ¼" round ball of gum paste and make a teardrop shape that is approx 1" in length. Take a 26 gauge wire, make a small hook on one end and insert it into the gum paste teardrop.



Step 73.  
Place the petal on a foam pad and using the veining tool, make a indentation on the tip of the teardrop which will flatten the end.

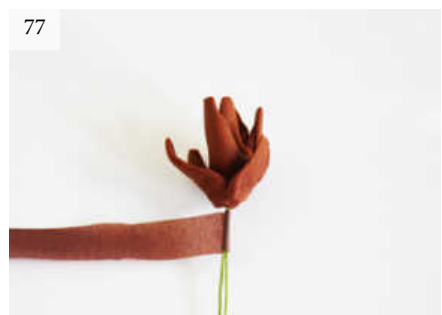
Step 74.  
Turn the petal and cup it by running the veining tool from the tip of the petal to the bottom.



Step 75.  
Make 10-12 of these petals for each pinecone (make extras in case some break) and let them dry overnight.

#### Assembling the Pinecones:

Step 76.  
To assemble the pinecones, you will need the 24 gauge wire, brown floral tape and pinecone base and petals



Step 77.  
To assemble the petals, take a 24 gauge wire and attach it to the pinecone base using brown floral tape.

Steps 78a & b.  
To form the third layer of petals, take 5-6 petals and attach them around the pinecone. Stagger the petals around the base.



**Step 79.**

To form the fourth layer, start it  $\frac{1}{4}$ " below the third layer and follow Step 78.

**Step 80.**

Dust the petals with Chocolate petal dust and apply Charcoal Black petal dust into the centre stem of the pinecone.

**Step 81.**

Finally, take Americolor White gel colour and apply it to the tip of each petal.

**Assembling the Garland:****Step 82.**

Attach a wire to the berry sprig that will be used to attach the garland to the cake.

**Step 83.**

To make the garland, attach the pinecone, holly leaves, pine branches and the jingle bell to the berry sprig to the length needed for the first tier.

**Step 84.**

When attaching the garland, use a bubble straw when inserting each end of the garland wire to the cake.

**Step 85.**

Continue making more sections of the garland and attach them to the rest of the tiers.

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